

ETNA BIANCO SUPERIORE

Denominazione di Origine Controllata
CONTRADA VOLPARE
FRONTEBOSCO
2022

Classification: Etna D.O.C. Bianco Superiore

Grape variety: Carricante

Production area: Eastern slope of Mount Etna - a single vineyard faces south in front of the forest located in Contrada Volpare - Milo

Altitude: 700m a. s. l.

Soil: Sandy volcanic soil with high organic substance and rich in minerals.

Treatments: Limited to the use of sulphur and copper.

Vine density : 6000 vinestocks per hectare

Growing method: Bush vine ("alberello") on small terraces with dry lava-stone walls.

Harvest: mid October

Vinification and aging: The grapes are harvested by hands and undergo a process of cryomaceration for six hours and then direct pressing. The must is cold clarified and fermented for 10% in steel and 90% in french oak barrels where aging on the lees for 8 months.

Production: 3700 bottles.

Alcohol content: 12.5 % by Vol

Serving temperature: 10° - 12°C



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