

ETNA BIANCO SUPERIORE

Denominazione di Origine Controllata
CONTRADA VOLPARE
2023

Classification: Etna D.O.C. Bianco Superiore

Grape variety: Carricante

Production area: eastern slope of Mount Etna - 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 vines per hectare

Growing method: bush vine ("albarello etneo") on small terraces made of dry lava-stone walls

Harvest: First ten days of October

Vinification and aging: The grapes are harvested by hand then go direct to press. The direct press undergo a process of cryomaceration for three hours. The must is cold clarified and fermented, 90% in stainless steel and 10% in French oak barrels where the wine is aged on the lees for 8 months.

Production: 20000 bottles

Alcohol content: 12,5 % by Vol

Serving temperature: 10° - 12°C



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