

ETNA BIANCO SUPERIORE

Denominazione di Origine Controllata
CONTRADA PRAINO
FRONTEMARE
2023

Classification: Etna D.O.C. Bianco Superiore

Grape variety: Carricante

Production area: eastern slope of Mount Etna - Contrada Praino - Milo
The vineyard faces the east sea front.

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 ("alberello") 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 the direct pressed grapes undergo a process of cryomaceration for three hours. The must is cold clarified and fermented; 30% in stainless steel and 70% in French oak barrels where the wine is aged on the lees for 8 months.

Production: 3300 bottles.

Alcohol content: 12,5 % by Vol

Serving temperature: 10° - 12°C



M_A_U_G_E_R_I