

# ETNA BIANCO SUPERIORE

Denominazione di Origine Controllata  
CONTRADA VOLPARE  
**FRONTEBOSCO**  
2023

**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 high in 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 go to direct press. The direct pressed grapes then undergo a process of cryomaceration for six hours. The must is cold clarified and fermented in 40% in stainless steel and 60% in French oak barrels. The wine is then aged on the lees for 8 months.

**Production:** 6600 bottles

**Alcohol content:** 12,5 % by Vol

**Serving temperature:** 10° - 12°C

**Formats Available:** 0,75ml - 1,5lt



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