



TENUTA DELLE TERRE NERE

Cuvée delle Vigne Niche 2013

Appellation: Etna Bianco D.O.C.

First released vintage: 2006

Production area: townships of Randazzo and Castiglione di Sicilia (Catania)

Varietals of grapes: 100% Carricante

Extension of the vineyard: 1,5 ha

Yield per hectare: 6 tons/ha

Characteristics of the soil: volcanic soil

Exposure: northern slope of Mount Etna, from 600 up to 900 meters a.s.l.

Average age of the vines: between 25 and 60 years

Type of cultivation: en goblet and modified en goblet

Harvest: beginning of October

Vinification: soft pressing, low temperature fermentation in French oak barrels

Ageing: malolactic fermentation and aging in French oak barriques for 10 months followed by aging in bottle for 8 months.

Colour: straw yellow with golden hues

Nose: complex, with floral and spicy notes

Flavour: intense, flavorful, reminiscent of vanilla notes

Food matches: light pasta dishes, fish, white meats

Suggested serving temperature: 10-12° C

Alcohol %: 12%

Annual production: 6.000 bottles (0,75 l)

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ETNA BIANCO

DENOMINAZIONE DI ORIGINE CONTROLLATA

2013

12% vol

Imbottigliato all'origine da Tenuta delle Terre Nere - Randazzo (CT) - Italia
CONTIENE SOLFITI - PRODUCT OF ITALY - CONTAINS SULPHITES

e 750 ml