

Etna Bianco 2014

Appellation: Etna Bianco D.O.C. First released vintage: 2005 Production area: townships of Randazzo and Castiglione di Sicilia, Biancavilla and Milo (Catania) Varietals of grapes: 60% Carricante, 25% Catarratto, 10% Grecanico, 5% Minnella Extension of the vineyard: produced from all the vineyards of the estate Yield per hectare: 6-7 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 5 and 50 years old Type of cultivation: en goblet and modified en goblet Harvest: beginning of October **Vinification:** soft pressing, low temperature fermentation in steel vats Ageing: bottled when ready **Colour:** pale yellow Nose: definitely floral, reminiscent of linden blooms Flavour: fresh and salty, mineral essence Food matches: light pasta dishes, fish, white meats Suggested serving temperature: 8-10° C Alcohol %: 12,5% Annual production: 50.000 bottles (0,75 l)

TENUTA DELLE TERRE NERE



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ETNA BIANCO DENOMINAZIONE DI ORIGINE CONTROLLATA

2014



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

e750 ml