



TENUTA DELLE TERRE NERE

Etna Bianco Superiore 2019

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Appellation: Etna Bianco Superiore D.O.C.

First released vintage: 2018

Production area: Milo (Catania)

Varietals of grapes: 100% Carricante

Extension of the vineyard: 1,5 ha

Yield per hectare: 6 tons/ha

Characteristics of the soil: deep, soft volcanic soil, rich in volcanic ash and pebbles "ripiddu"

Exposure: eastern slope of Mount Etna, from 600 up to 750 meters a.s.l.

Average age of the vines: between 30 and 60 years

Type of cultivation: en goblet and modified en goblet

Harvest: third week of September

Vinification: soft pressing, low temperature fermentation in French oak barrels of 5 and 10 hl.

Ageing: malolactic fermentation and aging in French oak barriques for 9 months

Colour: straw yellow with golden hues

Nose: citrusy, with pleasant spicy notes

Flavour: lean and elegant, flavorful, with a nice acidity and freshness

Food matches: light pasta dishes, fish, white meats

Suggested serving temperature: 10-12° C

Alcohol %: 13 %

Annual production: 4.000 bottles (0,75 l)