



TENUTA DELLE TERRE NERE

Etna Bianco 2016

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: 52.000 bottles (0,75 l)

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ETNA BIANCO

DENOMINAZIONE DI ORIGINE CONTROLLATA

2016

12,5% vol

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

e 750 ml