



# TENUTA DELLE TERRE NERE

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## Cuvée delle Vigne Niche 201

**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