



TENUTA DELLE TERRE NERE

Etna Bianco Superiore Contrada Salice 2022

Appellation: Etna Bianco D.O.C.

First released vintage: 2017

Production area: township of Milo (Catania)

Varietals of grapes: 100% Carricante

Extension of the vineyard: 1,5 ha

Yield per hectare: 4 tons/ha

Characteristics of the soil: volcanic soil, very sandy, not deep, quite poor.

Exposure: southeast slope of Mount Etna, 750 meters a.s.l.

Average age of the vines: young vines (less than 20 years old)

Type of cultivation: en goblet

Harvest: first decade of October

Vinification: soft pressing, low temperature fermentation in steel tanks.

Ageing: In steel tanks for 9 months.

Colour: Pale straw yellow

Nose: complex, with floral and mineral notes, reminiscent of linden blooms

Flavour: intense, fresh, flavorful, ample, reminiscent of fresh fruits, citrusy, good persistence

Food matches: light pasta dishes, fish, white meats

Suggested serving temperature: 10-12° C

Alcohol %: 12,5 %

Annual production: 3.200 bottles (0,75 l)