



# TENUTA DELLE TERRE NERE

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## Cuvée delle Vigne Niche Santo Spirito

**Appellation:** Etna Bianco D.O.C.

**First released vintage:** 2014

**Production area:** contrada Santo Spirito, township of Castiglione di Sicilia (Catania)

**Varietals of grapes:** 100% Carricante

**Extension of the vineyard:** 5 ha

**Yield per hectare:** 6 tons/ha

**Characteristics of the soil:** deep, soft and dark volcanic soil, rich in volcanic ash

**Exposure:** northern slope of Mount Etna, from 700 up to 800 meters a.s.l.

**Average age of the vines:** between 10 and 40 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:** complex, with floral and spicy notes

**Flavour:** intense, flavorful, reminiscent of vanilla notes, ample, velvety and of creamy persistence

**Food matches:** light pasta dishes, fish, white meats

**Suggested serving temperature:** 10-12° C

**Alcohol %:** 13 %

**Annual production:** 4.500 bottles (0,75 l)