



TENUTA DELLE TERRE NERE

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: fourth 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, fruity and mineral notes

Flavour: intense, flavourful, ample, of a velvety 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)

Vintage 2024

Considering the wine's natural amplitude, the vinification process was handled differently. No oak and no malolactic fermentation were used in the process, everything was processed in stainless steel tanks. Ageing in stainless steel tanks for 9 months.