



Etna Bianco

dop

Location

Contrada Montedolce in Solicchiata, Castiglione di Sicilia

Grape variety

Carricante

Vineyard

Northern/north-eastern exposure, altitude 730-750 m a.s.l.

Vinification

The grapes are harvested by hand in October. After a whole bunch pressing the juice is fermented at low temperature in steel tanks for 15-20 days.

Aging

In steel tanks on lees for 5 months.

Perfumes

Intense aroma, gorse, yellow-peeled citrus on a grassy background.

Taste

Full, intense and linear. Great freshness and a final that represents the terroir.

Pairing

Risotto with seafood, fried fish, salt bream (Serving temperature: 9 - 11°C).



GIOVANNI ROSSO