

Ante Etna Bianco DOC 2009

Technical sheet

VARIETALS: Carricante (70%), Minnella, Grecanico (together 30%)

LOCATION OF VINEYARDS: From an accurate selection of indigenous Etnean grapes, grown on the northern slopes of Mt. Etna.

VINE TRAINING: bush (8.500 plants per hectare)

AGE OF VINEYARD: About 40 years.

ALTITUDE: 850 and 1200 m asl

EXPOSURE: North

TERRAIN: Sandy, volcanic, very rich in minerals, with subacid reaction.

CLIMATE: Typical high-hill climate, considerable temperature excursions between day and night.

RIPENING: End of september to beginning of october with manual harvest.

VINIFICATION: The grapes are harvest and selected, brought to the winery in shallow crates, where the whole clusters are soft-crushed. Fermentation in small used barrels at 20°C.

MATURATION: In concrete and steel vats for circa 12 months

REFINEMENT: In the bottles for at least 6 months

PRODUCED BOTTLES: 3.500

TASTING NOTES:

- Eye: greenish straw yellow.
- Nose: fruity with hints of aniseed.
- Palate: dry, harmonic, good structure, rightly acid.

ALCOHOL CONTENT: 12,5%

SERVING TEMPERATURE: 12 °C.

