



# TENUTA DELLE TERRE NERE

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## Etna Bianco

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

**First released vintage:** 2005

**Production area:** townships of Randazzo and Castiglione di Sicilia, Biancavilla and Milo (Catania)

**Varietals of grapes:** 70% Carricante, 20% Catarratto, 5% Grecanico, 5% Inzolia

**Extension of the vineyard:** produced from all the vineyards of the estate and partly from growers

**Yield per hectare:** 6-7 tons/ha

**Characteristics of the soil:** volcanic soil

**Exposure:** mostly northern slope of Mount Etna, from 600 up to 900 meters a.s.l.

**Average age of the vines:** between 5 and 80 years old

**Type of cultivation:** en goblet and modified en goblet

**Harvest:** end of September

**Vinification:** soft pressing, low temperature fermentation in steel vats

**Ageing:** n.a.

**Colour:** pale yellow

**Nose:** floral, reminiscent of linden blooms

**Flavour:** fresh and salty, mineral essence

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

**Suggested serving temperature:** 8-10° C

**Alcohol %:** 12,5 %

**Annual production:** 80.000 bottles (0,75 l)