

Vulkà ETNA BIANCO

DOC Etna

Vulkà Etna Bianco, blend of Carricante and Catarratto, is an authentic expression of the terroir of Etna, and it is distinguished by its extraordinary freshness and elegance. The volcanic origin and the altitude of the vineyards give this wine a great minerality and a unique character.

Grape varieties: Carricante 60% - Catarratto 40%

Vineyards : the soil is volcanic, very rich in minerals, at an altitude of 650-750 m above sea level, with good range of temperature between day and night; training system: espalier spurred cordon

Harvest : by hand into crates, in the second week of October

Maceration : the carefully selected grapes are cold macerated for 24 hours; after destemming, they are pressed softly

Fermentation : the juice is left to ferment at a controlled temperature of 15-18°C for approximately 20-25 days

Ageing : mainly in stainless steel vats on fine lees and approximately 2 months in the bottle

Alcohol content : 12,5% vol.

Colour : brilliant straw-yellow colour

Nose : intense and elegant with notes of pear and aromatic herbs

Palate : great minerality and remarkable freshness

Food Pairings : ideal as an aperitif or accompaniment to seafood, sushi, fried fish and vegetable tempura

Serving temperature : 10-12°C

