

ETNA BIANCO



COTTANERA



A pure expression of Mt. Etna, the Etna Bianco is 100% Carricante, an ancient Sicilian white grape variety, thought to have been growing on the volcanic slopes of Mt. Etna for at least a thousand years. Planted at high altitudes on the steep slopes of Mt. Etna, the grapes ripen slowly and steadily throughout the long growing season. On the nose, the Etna Bianco is bursting with citrus notes of lemon and cedar with orange blossom and jasmine. A full-bodied palate is supported by the marked acidity typical of this variety, imparting freshness and a long finish.

Classification:	Etna DOC Bianco
Variety:	100% Carricante
Number of bottles:	30,000
Production Area:	Contrada Cottanera e Diciassettesalme, Castiglione di Sicilia
Altitude:	720-750 meters (2,362-2,460 feet) a.s.l.
Average age of vines:	15-20 years
Yield:	6,500 kg/ha
Training system:	espalier
Vine density:	5,700 plants/ha
Vinification:	Cold maceration for about 24 hours, followed by cold setting. Temperature-controlled (16°C /61°F) fermentation in stainless steel, for 20-25 days.
Refining:	stainless steel on lees for about 6 months, followed by bottle ageing
Alcohol:	12.5% vol.
pH:	3.38
Total acidity:	5.5 g/L
Soil type:	lava-alluvial and lava-clay
Time of harvest:	last week of September
Harvesting:	manual, with small crates