NICOSIA

VULKÀ ETNA BIANCO

WHITE WINE • ETNA DENOMINAZIONE DI ORIGINE CONTROLLATA

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%

Alcohol content 12,5% vol.

Production area: Tenuta Monte Gorna - Trecastagni (CT) - Mt Etna

Vineyards

Altitude: 700-750 m. a.s.l.

Exposure: South - East

Microclimate: temperate climate, with an annual average rainfall of ca. 1,000 mm and wide diurnal temperature range.

Soil: the soil is volcanic, very rich in minerals; the composition of the eruptive materials gave life to composite soils, often made up by small sized pumice stones, known as "ripiddu", found mostly on extinguished volcanic cones such as Mt Gorna.
Their elevated drainage capacity and their wealth in potassium play an important role in balancing the grape's maturation process.

Yield per Hectare: above 60 quintals.

Vines per Hectare: 6.000 ca.

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.

Tasting notes

Color: 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.



ANNOTATIONS