



Etna bianco DOC Superiore

Production Area / Milo (700 m)

Exposure / South-East

Grape Variety / Carricante 90%, other
Indigenous Etna grapes 10%

Training System / Guyot 7000 vines per
hectare

Yield / 40 HL per hectare

Fermentation / Stainless Steel, bottling 10
months from the harvest.

Serving Temperature / 8-10° C

Sight / Light Straw Yellow, Shiny and
Consistent.

Nose / Persistent floral and white fruits
fragrance, complexly harmonic and
elegant.

Mouth / Pronounced Acidity, elegance in
the mouth and persistent minerality that
suggests its aging potential.

Pairings / Perfect with shellfish and raw fish,
also with stronger flavours, and with semi-
aged cheese.

Notes / A wine that shows immediately
some marked acidity notes and a persistent
minerality, that suggests its longevity.

With the years, it shows great character and
balance.

Easy drinking but guaranteed for fifteen
years from the harvest.