







ETNA DOC BIANCO

QUALIFICATION

ETNA BIANCO DOC

GRAPES

CARRICANTE AND CATARRATTO

PRODUCTION AREA

VINEYARDS ON THE SLOPES OF MOUNT ETNA IN THE MUNICIPALITY OF VIAGRANDE AND CASTIGLIONE DI SICILIA, BREEDING AND ESPALIER TREE ON SANDY SOILS OF VOLCANIC ORIGIN, WITH LARGE TEMPERATURE FLUCTUATIONS BETWEEN DAY AND NIGHT.

PRODUCTION

Vinification with soft pressing, cold settling, fermentation in stainless steel at controlled temperature (14-15 $^{\circ}$ C).

EXPOSURE

NORTH SIDE OF ETNA AT 550 METERS ALTITUDE IN CASTIGLIONE DI SICILIA; EASTERN SIDE OF ETNA AT 400 METERS ABOVE SEA LEVEL IN VIAGRANDE.

AVERAGE AGE OF THE VINES

30 YEARS

AVERAGE YIELD PER HECTARE

50 QUINTALS / HA

COLOR

YELLOW.

BOUQUET

DELICATE AND ELEGANT, DISTINCTLY FLORAL WHITE FLOWERS

TAST

FRESH AND FRUITY, WITH A STRONG MINERAL NOTE.

ALCOHOL CONTENT

12,50% VOL

PAIRING

APPETIZERS, PASTA AND FISH

SERVING TEMPERATURE

8 - 10 °C

DESCRIPTION

THE ETNA DOC BIANCO TENUTE MANNINO DI PLACHI IS MADE PRIMARILY FROM GRAPES CARRICANTE, PURE AND VINE NATIVE OF ETNA, ALONG WITH small percentages of native grapes of Etna among which THE CATARATTO AND MINELLA. THE HARVEST IS STILL STRICTLY BY HAND, CRUSHING AND PRESSING IS DONE IN A VERY SOFT AND SLOW FERMENTATION CONTINUES FOR AT LEAST 20 DAYS AT VERY LOW TEMPERATURES. THE TRADITIONAL WHITE WINE VINIFICATION, GIVES THE WINE ITS TYPICAL STRAW COLOR, WITH A DISTINCTIVE BRILLIANCE AND SPECIAL GREEN TINTS. AFTER THE TRANSFER, THE AGING LASTS A FEW MONTHS ON THE LEES AND THEN BOTTLED. THE BOUQUET IS PARTICULARLY FLORAL, BUT AT THE SAME TIME, INCREDIBLY DELICATE AND VERY REMINISCENT OF THE FLOWERS OF THE BROOM JUST BEGINNING. WITH THE AGING IN THE BOTTLE, IF WELL MANAGED AT A CONTROLLED TEMPERATURE, THE AROMAS EVOLVE SHOWING ELEGANCE AND MINERALITY, A PECULIARITY THAT IT RECOMMENDS THE CONSUMPTION WELL BEYOND the first year after harvest Our Etna Doc white maintains a perfect BALANCE BETWEEN FRESHNESS, SOFTNESS AND FLAVOR, WITH A STRONG MINERAL NOTE MADE FROM VOLCANIC SOILS RICH IN TRACE ELEMENTS.

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