



Etna Bianco DOC Superiore Contrada Villagrande

Production Area / Milo Contrada Villagrande (700 m)

Exposure / South-East

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

Training System / Guyot, 7000 plants per hectare

Yield / 40 HL per hectare

Fermentation and Refinement / 500L Barrels for 12 months and 12 months in bottle.

Serving Temperature / 12° C

Sight / Light Straw Yellow, Clear and Consistent.

Nose / Persistent floral, white fruits and almond fragrance.

Mouth / Elegance and balance in the mouth, persistent minerality and freshness.

Pairings / Elaborate first courses, well-cooked fish dishes, legumes and soups.

Notes / Immediately elegant but not complicated, persistent and warm, it gives evolutions and flavour contrasts that invite the sipping. For those who know how to wait for unique sensations.

By aging it shows great character and balance.

To drink within short time, but guaranteed for twenty years from the harvest.