

PLANETA



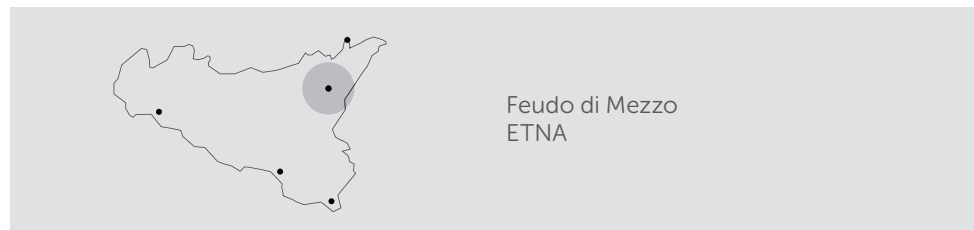
Etna Bianco 2017

Denomination: Etna DOC

100% Carricante grapes

This wine is produced in our Feudo di Mezzo winery, lying in the centre of Etna's wine growing area, from Carricante grapes partially fermented in barriques. This is the result of searching for an expression of this noble grape cultivated in the unique and splendid terroir of Etna.

FIRST VINTAGE	DISTRICT OF VINEYARD	VINEYARD	WINERY
2012	Castiglione di Sicilia (Catania)	Montelaguardia	Feudo di Mezzo



VINEYARD: Montelaguardia.

VARIETY: Carricante.

TYPE OF SOIL: The land has a perfect aspect and position, black with lava sands, and thus extraordinarily rich in minerals, surrounded by woods and more recent lava flows.

ALTITUDE: 690–720 m a.s.l.

YIELD PER HECTARE: 70 quintals.

TRAINING SYSTEM: Guyot.

PLANTING DENSITY: 5,000 vines per hectare.

HARVESTING PERIOD: 5-12 October.

VINIFICATION: the grapes are picked into crates and at once refrigerated at 8°C; selected by hand and sent for light destalking and soft pressing; the decanted must is racked and ferments at 15°C, in inox stainless steel and 15% of the must in tonneaux; the wine obtained remains on the lees with continuous movement until February.

MATURATION: in stainless steel vats and Allier oak tonneaux of 500 l.

BOTTLING PERIOD: end of March.

ALCOHOL CONTENT: 13% vol.

TOTAL ACIDITY: 5,85 g/l.

PH: 3,18

AGING CAPACITY: from 5 to 7 years.

BOTTLE SIZE: 0,75 l.

TASTING NOTES: The Carricante grapes from Etna always give us great satisfaction as the combination of black sand and altitude provide distinct aromas and three dimensional flavours. In this vintage we find notes of white acacia flowers, fresh almonds and mountain peaches, on the palate it is juicy and full of hints of yellow plums and prickly pear.

MATCHING: Perfect with raw fish and fresh fruit, with fish appetisers, and soft cheese. Also a refined aperitif.