

Aitho Bianco

Etna Bianco DOC

A wine that reflects the great elegance and complexity of Etna. The south-east side allows an ideal condition for reaching ripening, since it is kissed by the sun.

Appellation: Etna Bianco DOC

Grape variety: Carricante

Training system: Counter-espalier with cordon spur

Planting density: about 2600 plants per hectare

Yield per hectare: 45 quintals/ha

Type of soil: volcanic sands on the south-east side

Altitude: 450 metres above sea level

Harvest time: from the third decade of September

Winemaking: reception of grapes harvested manually in crate with pre-selection in the vineyard. Fermentation in steel at temperatures of 14-16°C.

Aging: the wine remains about 6 months in steel tanks, on the fine lees using the bâtonnage technique. After the wine remains another 4 months in bottle.

Bottle capacity: cl 75

Service temperature: 10-12°C

First vintage of production: 2022

TASTING NOTES

Color: straw yellow with greenish nuances.

On the nose: elegant bouquet with mineral of gunpowder and fresh citrus hints.

Taste: the palate is dry, mineral, and savory with a pleasant acidity and persistence.

