



BIANCOPIGLIO

ETNA BIANCO D.O.C. 2019

The wine comes from the North side of Mt. Etna Volcano, from grape to bottle, with the respect for nature. The care and passion for these ancient vineyards Carricante, Catarratto, Grecanico Dorato e other native varieties, evoke the historical expression of the Etna territory.

DENOMINATION OF ORIGIN	Etna Bianco D.O.C.
VINTAGE	2019
GRAPE VARIETY	Carricante, Catarratto, Grecanico Dorato and Coda di Volpe
LOCATION OF VINEYARD	Contrada Allegracore, Contrada Bocca D'Orzo - Randazzo (CT)
ANNUAL PRODUCTION	3.000 bottiglie
ALCOHOL CONTENT	11,5%

TASTING NOTE

WINE COLOUR	Deep straw yellow, with golden hues
NOSE	Refined floral bouquet with hints of orange blossom; slightly fruity with scents of peach, plum and Mediterranean herbs, accompanied by flint and graphite notes
PALATE	The palate is ample, fresh, and savor with a distinct minerality, characterized by an attractive length and persistence
WINE FOOD PAIRING	Soft and fresh cheese, white meat, vegetables, first courses of fish, crustaceans
SERVICE TEMPERATURE	8/10°C

CHARACTERISTICS OF THE VINEYARD

SOIL	Volcanic, sandy and mineral rich soil
AGE	"Alberello" and espalier sapling about 70 anni
ALTITUDE	700 metres above sea level
AREA	1 ettaro ±
EXPOSURE	North Etna
PLANTING DENSITY	4000 plants per hectare
YIELD PER HECTARE	Organic not certified yet
HARVEST TIME	11 October 2019
HARVESTING METHOD	Manual

VINIFICATION AND AGING

VINIFICAZIONE	Destemming, cold maceration and pneumatic soft pressing
YEASTS	Indigenous
MACERATION	12 Hours approx
TEMP. FERMENTATION	15-18°C
AGING	Steel fermentation for 6 months and at least 2 months in the bottle
FILTERING	No filtration, only cold static decanting and natural settling

Orders and tastings: info@emiliosciaccaetnawine.it