



## Etna D.O.C. Cru PIETRAMARINA

■ **ETNA BIANCO SUPERIORE**  
*D.O.C. (11/8/1968).*

■ **Area of production:**  
countryside Caselle, on the eastern side of Etna, commune of Milo (Ct). Only the Etna Bianco produced in this region may be given the title of Superiore.

■ **Altitude:**  
950 m asl.

■ **Climate:**  
high rainfall and humidity with great temperature changes throughout the day.

■ **Terrain:**  
sandy, volcanic, rich in minerals, with a subacid reaction.

■ **Grape Variety:**  
Carricante 100%, grown as alberello (free standing bush), in part root stock. This indigenous vine is cultivated only on Etna. It seems that the name Carricante has been given by the vine-growers of Viagrande because of its constant production over the years. The bunches, at ripeness are of average length, usually scattered. The grapes are medium-size with pruinose skin, green yellowish colour, juicy pulps with a sweet and simple taste.

■ **Density of implantation:**  
9.000 vinestocks per hectare.

■ **Grapes yield per hectare:**  
70 q.

■ **Age of vineyards:**  
80 years.

■ **Vinification:**

the grapes at late ripening (3rd decade of October) intact are softly pressed. Fermentation takes place in steel tanks at a temperature of 18-20°C in steels vats. The wine is left to mature for a certain period of time in tanks before being placed in bottles.

■ **Refining:**

in bottles for 10-12 months.

■ **Organoleptic characteristics:**

- **Color:** pale yellowish with greenish tints.

- **Scent:** intense, rich and fruity, of orange and lemon flower, and ripe apple.

- **Taste:** dry, with pleasant acidity, nice aromatic persistence and after taste of anise and almond.

■ **Alcoholic content:**

12-13% by VOL.

■ **Serving temperature:**

12-14°C, in glasses suitable for white bodied wines.

■ **Gastronomic accompaniment:**

with fish even if elaborate.

■ **Duration:**

it expresses its fruity refining four years after harvest. It maintains its organoleptic characteristics, evolving for several years.