

Contrada Arrigo

Etna Bianco DOC

2019

From an old vineyard we produce an extremely limited number of bottles of Etna white and red wine. Etna white is obtained by Carricante and Catarratto grapes. This wine with a pleasant aromatic freshness and elegant flavor best expresses the great personality of the whites obtained on Etna.

Name: Etna white

Denomination: Etna white D.O.C.

Area: Linguaglossa (CT) – contrada Arrigo

Grapes: 85% Carricante – 15% Catarratto

Vineyards age: about 30 years old

Soil: volcanic

Exposure: east

Altitude: 700 mt a.s.l.

Yield per hectare: 70 quintals

Vinification and aging: traditional white vinification managed with thermoconditioned stainless steel vats at 14 ° C; aging in stainless steel for 4-5 months.

Alcoholic fermentation is carried out with selected yeasts

Organoleptic data: straw yellow color with greenish reflections, the nose is fresh, quite intense, with notes of white flowers and citrus fruits; the taste is pleasantly acidulous, savory and quite persistent.

Recommended serving temperature: 10-12 ° C

Pairings: fish starters, including raw fish, fish or vegetable risottos, grilled or baked fish main courses, white meats not particularly spicy.

