

Etna Bianco DOC

CARRICANTE 80% | CATARRATTO 20% | ALCOHOL 13%

Production area Eastern slopes of Mount Etna Vineyards

Altitude 550-750 m. a.s.l.

Exposure South-East

Microclimate temperate climate, with an annual average rainfall of ca. 1,000 mm and wide diurnal temperature range

Soil volcanic, very rich in minerals; their elevated drainage capacity and wealth in potassium balance the grape's maturation process

Yield per Hectare above 60 quintals

Vines per Hectare 6.000 ca.

Training system espalier spurred cordon; guyot

Harvest by hand the first to the second week of October

Maceration and Fermentation cold macerated for 24 hours, destemmed, and pressed softly. Fermentation at a controlled temperature of 13-15°C for approximately 20-25 days.

Ageing stainless steel vats on fine lees and approx. 4 months in the bottle

Tasting notes *Brilliant straw-yellow colour. An intense floral and citrus bouquet, with notes of hawthorn, aromatic herbs, grapefruit, gooseberry and pear. Incredibly fresh, elegant and well-structured taste with a great minerality.*

Food Pairings Seafood, sushi, shellfish risotto, fried fish and vegetable tempura, flavourful soft cheeses, white meats and duck à l'orange

Serving temperature 10-12° C.

terre dei Miti
FAMILY ESTATES



THE MYTH OF POLYPHEMUS

This wine is dedicated to the mighty Polyphemus, son of Poseidon, who, in his pursuit of Ulysses, suffered the loss of one eye. Terre dei Miti's Etna Bianco pays homage to his strength and the bountiful land that embraced him.

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