

terre dei Miti

FAMILY ESTATES

ETNA BIANCO

DOC



"Carmelo Nicosia, assisted by his sons Francesco and Graziano, have transformed a five generation family business into one of the leading players in the renaissance of Sicilian wine. Located on the eastern slope of Mount Etna in Trecastagni, these vineyards produce wines that are renowned and esteemed for their minerality and "volcanic" personality."

VINEYARD LOCATION	Eastern and Northeastern slopes of Mount Etna
ELEVATION	550-750 meters above sea level
SOIL TYPE	volcanic, very rich in minerals
FARMING PRACTICES	CERTIFIED ORGANIC VEGAN
AVERAGE VINE AGE	ranging from 10 - 15 years
CASE PRODUCTION	6,000 bottles
YIELD	above 60 quintals per hectare
TRELLIS SYSTEM	Espaller spurred cordon; guyot
VARIETAL/BLEND	Carricante 80%, Catarratto 20%
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
AGING CONTAINER	stainless steel vats on lees
AGING TIMES	approximately 4 months
ALCOHOL BY VOLUME	13%



WINEMAKER

Carmelo Nicosia

REGION/SUBREGION

Sicily

Catania

