

Versante 700

Etna

Denominazione di Origine Controllata



Wine type white - Etna DOC

First vintage 2021

Grapes 80% Carricante - 20% Catarratto

Production area Zafferana Etnea, eastern slope of Etna

Soil type sandy soil, volcanic matrix, with high drainage capacity.

Deep, rich in minerals, the lava soil allows a strong expansion of the root system of the plant.

Altitude from 550 to 650 m a.s.l.

Average age of vines 15 years

Training system VSP (vertical shoot positioning),
 with renewable spurred cordon espalier

Planting system 2.50 m x 1.00 m

Yield/hectare 5/6 t

Harvest first week of october

Fermentation in stainless steel tanks at controlled temperature
 for about 15 days

Malolactic fermentation not carried out

Ageing 10-12 months in stainless steel tanks

Bottling ageing minimum 9 months

Tasting notes

Color deep straw yellow;

Bouquet The grapes' varietal characteristics are faithfully combined in this white wine with a lively aromatic intensity. A refined bouquet of fruit (golden apple) and delicate hints of citrus and Mediterranean herbs create a great elegance and complexity;

Taste fresh and savory, characterized by a marked minerality and persistence;

Food pairing recommended with fish dishes; perfect with shellfish, vegetarian pasta dishes and porcini mushrooms.