

**ETNA BIANCO  
BIANCO DI MARIAGRAZIA 2016**

Type of wine  
white

Denomination  
Etna bianco DOC

Area of production  
Etna

Terroir  
Volcanic soil at 900 mt above sea level (Contrada Caselle - Milo)

Grapes  
80% Carricante 20% Catarratto

Vineyards  
Etna's typical small tree at a density of 10,000 plants per hectare

Harvest  
harvest is made by hand at the end of September

Vinification  
The criomaceration of the grapes at 2-4°C is followed by the fermentation in steel vats at about 18°C. The ageing of the wine lasts 5 months: the 50% in steel vats and the other 50% in 500 lt French oak tonneaux.

Ageing in bottles  
12 months

Tasting notes  
“In the glass the colour is bright, with green and golden reflections. The nose is a variety of smells: from the Mediterranean scrub, laurel oak and myrtle, to mint, lily of the valley, finishing with strong salty notes. The taste is a perfect harmony between salty notes and acidity, together with vegetal ones.”  
*(Daniela Scrobogna F.I.S.)*

Pairings  
Cheese, fish, white meat

Alcohol content  
13%

Size  
75 cl