



FEMINA  
*Etna* **BIANCO** *Bio*

**Wines that dance on the tongue  
with grace and sensuality.**

The Femina line (Linea Femina), a tribute to the goddess Etna and to women through wines characterized by great elegance and sensuality.



# Etna BIANCO Bio

FEMINA



## DOC ETNA

**Grape varieties:** 100% Carricante

**Production area:** Etna, north side contrada Pontale Palino

**Altitude:** 700 mt asl

**Soil:** volcanic, rich in potassium and iron

**Cultivation system:** spurred cordon

**Average age of vines:** 10 years

**Harvest:** August/September

**Vinification:** cryomaceration for about 24 hours at 4°C; soft pressing of berries. Fermentation with selected yeasts in stainless steel silos for about 15 days at temperatures of 16/18°C

**Malolactic fermentation:** no

**Maturation and Ageing:** stainless steel silos for 1 month, in bottle for at least 30 days

**Sensory analysis:**

**Appearance:** straw yellow, clear, bright

**Aroma:** intense nose typical of the area characterized by minerality, floral notes, white-fleshed fruit, candied citrus fruit

**Taste:** sip of great freshness and flavor with good persistence

**Alcohol content:** 12.5% vol.

**Serving temperature:** 8/10 °C

**Recommended glass:** wide tulip

**Food pairings:** we recommend spaghetti with clams, grilled fish, fish tartare and all simple fish-based specialties typical of the Mediterranean tradition.

