



Sensi

## ETNA BIANCO

**On the wine labels of Patria, the works of Salvatore Incorpora meet the poets of all times.**

At Cantina Patria in Solicchiata, the bottles feature labels adorned with art and wrapped in verse. Salvatore Incorpora is the artist behind these paintings, which harmoniously blend with the words of various authors.

painting by: **Salvatore Incorpora** - "Sul Vulcano in danza".

“

*...ma picchì non li sminnavuruli viti ncastiddati  
all'acquazzina di marzu?  
...pirchì non ci jittavuru lu tassu nta lu vinu di li butti...?*

**“Notti longa”  
Santo Cali.**



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## DOC ETNA

**Grape varieties:** 80% Carricante and 20% Cataratto

**Production area:** Etna, north side contrada Moganazzi - district Solicchiata

**Altitude:** 750 mt asl

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

**Cultivation system:** spurred cordon

**Average age of vines:** 15 years

**Harvest:** August/September

**Vinification:** cryomaceration for about 24 hours soft pressing of berries at 5°C. Fermentation with selected yeasts in steel silos for about 10 days at temperatures of 18/20°C

**Malolactic fermentation:** no

**Maturation and Ageing:** stainless steel silos min. 2 months, in bottle for at least 30 days

**Sensory analysis:**

**Appearance:** straw yellow with greenish reflections, clear, bright

**Aroma:** typical nose of the territory of great elegance with notes of citrus, minerals and flowers typical of the Mediterranean shrubland

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

**Alcohol content:** 13% vol.

**Serving temperature:** 8/10 °C

**Recommended glass:** wide tulip

**Food pairings:** we recommend spaghetti with urchins, grilled swordfish, oysters and seafood, and all simple local seafood-based specialties typical of the Mediterranean tradition.