

TENUTE NICOSIA

# CONTRADA MONTE SAN NICOLÒ ETNA BIANCO

BIANCO • ETNA DENOMINAZIONE DI ORIGINE CONTROLLATA

Made from the indigenous Carricante and a small percentage of Minnella grapes, grown on the South-eastern slopes of Etna volcano (at about 550-600 m a.s.l.) in Monte San Nicolò area, this expressive white wine has a floral and citrusy bouquet, notes of pear, gooseberry and ginger. On the palate it reveals a full and harmonious taste with a good freshness, minerality and persistence.

Grape varieties Carricante 95% - Minnella 5%

Alcohol content 13% vol.

Production area: Tenuta Monte San Nicolò - Trecastagni (CT) - Mt Etna

Vineyards

Altitude: 550-600 m. a.s.l.

Exposure: South - East

Microclimate: temperate climate, with an annual average rainfall of ca. 1,000 mm and wide diurnal temperature range.

Soil: the soil is volcanic, very rich in minerals; the composition of the eruptive materials gave life to composite soils, often made up by red pumice stone.

Yield per Hectare: above 60 quintals.

Vines per Hectare: 6.000 ca.

Training system: espalier spurred cordon.

Harvest: by hand into crates, in the second week of October.

Maceration: the carefully selected grapes are cold macerated for 24 hours; after destemming, they are pressed softly).

Fermentation: the juice is left to ferment at a controlled temperature of 13-15°C for approximately 20-25 days.

Ageing: in stainless steel vats on fine lees with frequent batonnage; the ageing is completed by a stay of 3-4 months in the bottle.

Tasting notes

Color: straw-yellow colour with brilliant golden highlight.

Nose: intense and expressive with a floral and citrusy bouquet, featuring notes of pear, gooseberry and ginger.

Palate: fresh, harmonious and full taste with a good minerality and persistence.

Food Pairings: seafood dishes, shellfish, fried fish, flavourful soft cheeses, white meats and duck á l'orange.

Serving temperature: 10-12°C.

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