

LENZA DI MONTI ETNA BIANCO

WHITE WINE • DENOMINAZIONE DI ORIGINE CONTROLLATA



NICOSIA

"Lenza di Monti" Etna Bianco has a complex and intense bouquet of wild flowers, grapefruit and apple. On the palate it reveals great freshness and savouriness. It's a blend of the indigenous grapes Carricante and Catarratto, grown on the lava terraces located at an altitude of about 720 m a.s.l. on the Southeastern slopes of Mount Etna. This wine combines the typical elegance of mountain wine and minerality due to volcanic origin.

Grape varieties Carricante 80% - Catarratto 20%

Alcohol content 12,5% vol.

Production area: Mt Etna

Vineyards: lava terraces located at an altitude of about 720 m a.s.l. The soil is volcanic, very rich in minerals; the composition of the eruptive materials gave life to composite soils, often made up by small sized pumice stones. Their elevated drainage capacity and their wealth in potassium play an important role in balancing the grape's maturation process.

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 15-18°C for approximately 20-25 days.

Ageing: mainly in stainless steel vats on fine lees and approximately 2 months in the bottle.

Tasting notes

Color: brilliant straw-yellow colour.

Nose: an intense bouquet with notes of wild flowers, grapefruit and apple.

Palate: fresh, elegant and well-structured with a great minerality.

Food Pairings: ideal as an aperitif or accompaniment to seafood, sushi, fried fish and vegetable tempura.

Serving temperature: 10-12°C.



ANNOTATIONS