ETNASZAT

BUONORA 2020

Historically one of the vineyards used for its acidity and productivity, the Carricante variety is probably one of the most interesting and multi-faceted varieties. Mineral and sulfur notes, hints of hydrocarbons, even in the younger vintages. The expression of the vertical elements of the wines of the volcano. A wine that reflects the nature of the territory it comes from, the Etna volcano.

Grape: Carricante

Appellation: White - Etna DOC

Vineyards: Northern slope of the Etna volcano - contrada Feudo (Castiglione di

Sicilia) contrada Salice (Milo) - Catania - Sicily **Soil:** Terrace cultivations on volcanogenic sediments

Age of vineyard: 2000 Elevation: 600 m a.s.l. Vineyard exposure: north Training System: espalier Pruning System: guyot Vines per Ha: 5,000

Yields per Ha: 65 ql on average Harvest period: October 1-26

Fermentation: in stainless steel tanks
Fermentation temperature: 16-18°
Duration of fermentation: 12 days
Malolactic fermentation: not carried out

Aging: in stainless steel tanks on lees for 4 months

Alcohol content: 12% Vol.

Wine Analytical Data: pH 3.10 - TA 6.60 g/l - RS 0.8 g/l - TE 20.1 g/l



