

ETNA BIANCO DOC

WINE DESCRIPTION

Giovanni Rosso's Etna project was born in 2016 when Giovanni's son Davide purchased an old vineyard on the Northern slope of Mount Etna, near the village Solicchiata of Castiglione di Sicilia. Of a total of 6 hectares of vineyard surface, 1.5 are dedicated to indigenous white varieties, in particular, Carricante. This ancient grape variety is thought to have been growing on the volcanic slopes of Mt Etna for at least the past thousand years. It is characterized by a marked acidity and high yields as the name suggests (carica means "load," in Italian).

TASTING NOTES

Straw yellow color with greenish reflections. Fresh, delicate nose of broom and citrus fruit mixed with herbs. The sip is full, crisp, and round, with a pleasant minerality. The finish immediately recalls the soil where it comes from.

FOOD PAIRING

Excellent with appetizers, risotto with fresh clams, fried fish, and roasted white fish. Also great with white meat and vegetable dishes.

VINEYARD & PRODUCTION INFO

Vineyard location:	Montedolce, North slope of Etna
Vineyard size:	1.5 Ha
Soil composition:	Volcanic
Training method:	Bush
Elevation:	770 m a.s.l.
Vines/hectare:	6,000/Ha
Exposure:	North-Northeast
Age:	40 years
Harvest time:	Mid October
First vintage:	2016
Production:	5,000 bottles

WINEMAKING & AGING

Varietal composition:	85% Carricante, 15% other white indigenous varieties
Fermentation container:	Stainless steel tanks (18 days at 16°C)
Type of aging container:	Stainless steel tanks of 50 Hl
Length of aging:	"Sur lie" for 5 months
Length of bottle aging:	3 months

ANALYTICAL DATA

Alcohol:	13.5 %
Acidity:	6.14 g/L
Res. sugar:	0.9 g/L
Dry extract:	22.7 g/L



Organic



PRODUCER PROFILE

Estate owned by:
Davide Rosso

Winemaker: Davide Rosso and
Andrea Delpiano

Total acreage of vine: 15 (6 Ha)

Winery Production: 20,000 bts

Region: **SICILY**