



Etna Bianco

dop

Contrada Pietra Marina *Ester Canale Rosso*

Location

Contrada Pietra Marina, Castiglione di Sicilia (CT)

Grape variety

Carricante

Vineyard

Northern exposure, altitude 537 m a.s.l., volcanic-fluvial soil with sandstone outcrops.

Vinification

The grapes are hand-harvested in October. After whole-bunch pressing, the juice undergoes fermentation at low temperatures in stainless steel tanks for 15 to 20 days.

Aging

The wine is aged on the lees for five months, with weekly bâtonnage carried out in steel tanks.

Perfumes

The wine opens with a graceful and layered bouquet of white peach, melon, crushed stone, and zesty citrus.

Taste

On the palate, it's poised and vibrant, featuring mineral-driven orchard fruit and hints of chamomile over lively acidity. The finish is long and lifted, with notes of wet stone and delicate sweet herbs.

Pairing

Ideal with seared diver scallops, herb-glazed quail, or fennel and white truffle risotto. Also pairs beautifully with lobster thermidor, veal loin with lemon-thyme jus, and aged sheep's milk cheese. (Serving temperature: 9 - 11°C).



GIOVANNI ROSSO