



Etna Bianco is produced with the indigenous vine Carricante, grown exclusively on the slopes of the volcano, at an altitude of over 1000 above sea level.

Etna Bianco is enjoying a remarkable national and international success, and it is characterized by complex and mineral aromas, by a distinctive and aristocratic flavor and by great ageing capabilities.

## *Etna Bianco* DOC *"Luci Luci"*

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### GRAPE VARIETIES

*Carricante*

### WINEMAKING

*The grapes are brought to the winery, destemmed, delicately pressed and placed inside a soft press to extract and separate the flower must. The liquid that is obtained is decanted for 24 hours at low temperatures, and then it is drawn and fermented at 12-16 °C. After fermentation the wine is left on the lees for 4 to 8 months inside steel tanks.*

### AGEING

*12 months in stainless steel tanks, 6 months in the bottle; it's best between 5 and 7 years.*

### ANALYTIC DATA

*Alcohol content: 12-13.5 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Straw-yellow color; notes of white flowers, yellow apple and tropical fruits, with the typical minerality of the varietal; fresh and well balanced with good sapidity.*

### GASTRONOMY

*It's excellent with mature cheeses, white meats, and seafood.*

*Serving temperature 12°C*

#### AVAILABLE FORMATS

*75 cl*

