Firriato

ETNA BIANCO

Straw-yellow in color with greenish highlights. Powerful nose with distinct floral notes that accentuate the fruity nuances of white peaches and pears. Rich texture with a persistent freshness and a lengthy finish.

Color: White

Grapes: 60% Carricante, 40% Catarratto

Soil: Sandy, loam and volcanic

Age of Vines: 20 Years Old

Altitude: 500-600 m above sea level

Aspect: NorthEast

Training System: Espalier and Cordon Royat

Yield per Hl/Ha: 70 Hl/Ha

Fermentation: Soft pressing then 15 Days of fermentation in Stainless Steel Tanks

Aging: 2 Months On the lees, then 2 Months in bottle

Production: 25,000 bottles per year

Sustainably Produced ☺

Represented by SoilAir Selection

Sevenfifty.com/firriatoetnabianco