




SIZE
0,75 L

ETNA

FERMATA 125 BIANCO

Etna Bianco DOC

A CRISP, MINERAL-FUELLED EXPLOSION, EMBODYING THE LINEARITY OF ETNA WINES.



GRAPE VARIETY
Organic Carricante



ESTATE
Arcuria District, village of Passopisciaro, in the municipality of Castiglione di Sicilia (CT)

TERROIR AND ELEVATION

Carricante grows in volcano-derived sandy soils at an elevation of about 750-800 metres a.s.l.

HARVEST

Between late September and the final third of October



VINIFICATION AND MATURATION

After the grapes are quality-selected by hand, the berries are gently pressed, then the must ferments in temperature-controlled stainless steel. After a minimum 6-month maturation sur lie in steel, the wine receives further ageing in the bottle.



SENSORY PROFILE

A appealing shimmering straw-yellow colour, FERMATA 125 Etna Bianco DOC seduces with incisive, citrus-edged scents of orange and acacia blossom. Beautifully-balanced in the mouth, its multi-layered fruit progresses to a long-lingering finish with a pungent note of balsam.

PAIRINGS

This is the perfect wine to accompany traditional Mediterranean first courses as well as those of Asian cuisine.



SERVING TEMPERATURE
10°C