



TENUTA DELLE TERRE NERE

Cuvée delle Vigne Niche Santo Spirito 2017

Appellation: Etna Bianco D.O.C.

First released vintage: 2014

Production area: contrada Santo Spirito, township of Castiglione di Sicilia (Catania)

Varietals of grapes: 100% Carricante

Extension of the vineyard: 2,5 ha

Yield per hectare: 6 tons/ha

Characteristics of the soil: deep, soft and dark volcanic soil, rich in volcanic ash

Exposure: northern slope of Mount Etna, from 700 up to 750 meters a.s.l.

Average age of the vines: between 40 and 100 years

Type of cultivation: en goblet and modified en goblet

Harvest: beginning of October

Vinification: soft pressing, low temperature fermentation in French oak barrels of 5 and 10 hl.

Ageing: malolactic fermentation and aging in French oak barriques for 10 months followed by aging in bottle for 8 months.

Colour: straw yellow with golden hues

Nose: complex, with floral and spicy notes

Flavour: intense, flavorful, reminiscent of vanilla notes, ample, velvety and of creamy persistence

Food matches: light pasta dishes, fish, white meats

Suggested serving temperature: 10-12° C

Alcohol %: 13,5 %

Annual production: 7.000 bottles (0,75 l)