



Appellation: ETNA BIANCO DOC

Zone: Randazzo, Castiglione di Sicilia, Biancavilla and Milo (province of Catania)

Cru: n/a

Vineyard extension (hectares): 1.5

Blend: 100% Carricante

Vineyard age (year of planting): Carricante 1988,1953

Soil Type: Volcanic

Exposure: The vineyards stand on the northern slope of the Etna Volcano

Altitude: from 600 to 900 meters above sea level

Colour: Straw yellow with golden hues

Nose: complex , with floral and spicy notes

Flavour: intense, flavourful, reminiscent of vanilla notes

Serving temperature (°C): 10-12

Match with: light pasta dishes, fish, white meat

Average no. bottles/year: 6,000

Alcohol %: 12.5

Grape yield per hectare tons: 6

Notes: First released vintage 2006. Vine training system: en goblet, modified en goblet. Harvest: at the beginning of October

Vinification and ageing: Soft pressing, low temperature fermentation in French oak barrels. Malolactic fermentation and ageing in French oak barriques for 10 months followed by finishing in the bottle for 8 months

Awards: n/a

Estate History

The estate is located on the northern slopes of the volcano, with vineyards between the village of Solicchiata and the town of Randazzo, the area historically recognized as the finest in the appellation for fine red wines. The property consists of over 30 hectares, divided into 10 parcels in four crus, with a total vineyard surface of 25 hectares. Except for 6 hectares recently planted, the vines of the rest are between 50 and 100 years old. The vines of one parcel, having survived phylloxera, have reached the venerable age of 130-140 years old. Four parcels lie in Calderara Sottana at an elevation of 600-700 metres. By far the rockiest cru in the appellation, in the roughest parts you can't see the soil for the black volcanic pumice carpeting the vineyards. Two vineyards lie in Guardiola, between 800 and 900 metres altitude, on very poor soil: volcanic sand mixed with basaltic pebbles and traces of ash. Two more properties lie in Feudo di Mezzo. Very old vines, also terraced, traditional alberello plantings, very tightly spaced, also worked exclusively by hand. Loose deep volcanic ash roughed up by a good measure of small volcanic pebbles. Two vineyards lie in Santo Spirito. Besides estate owned vineyards, Terre Nere has long term leases on 4 hectares and buys grapes from small local vigneroni who follow organic procedures. All the wines are produced from local varieties, and all are D.O.C. Etna. Two versions of Etna Bianco are produced.

