



TENUTA DELLE TERRE NERE

Cuvée delle Vigne Niche Montalto

Appellation: Etna Bianco D.O.C.

First released vintage: 2019

Production area: located in Montalto, township of Biancavilla (Catania), southern slope of Etna

Varietals of grapes: 100% Carricante

Extension of the vineyard: 2 ha

Yield per hectare: 6 tons/ha

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

Exposure: southern slope of Mount Etna, from 900 up to 950 meters a.s.l.

Average age of the vines: between 50 and 70 years

Type of cultivation: en goblet and modified en goblet

Harvest: second week of September

Vinification: soft pressing, low temperature fermentation in steel tanks.

Ageing: Aging in steel tanks for 9 months.

Colour: straw yellow with golden hues

Nose: mellow, with floral and fruity notes

Flavour: charming, inviting, with a creamy persistence

Food matches: light pasta dishes, fish, white meats

Suggested serving temperature: 10-12° C

Alcohol %: 13 %

Annual production: 6.000 bottles (0,75 l)