

Fanciulla

ETNA BIANCO



LOCATION

Contrada Lavina, Linguaglossa, north facing Etna



BLEND

80% Carricante, 15% Cataratto, 5% Grillo



ALCOHOL CONTENT

12,5 % Vol



APPELLATION

Etna DOC Bianco



VINE TRAINING

Spur pruning (cordon), 550m above sea level.



VINIFICATION

Picked by hand early October. Soft pressed and temperature controlled fermentation for 15 days in stainless steel tank.



MATURATION

8 months stainless steel, minimum 2 in bottle.



TASTING NOTES

Fresh and aromatic, characterised by citrus and local fresh herb notes. Rich in flavour, well balanced and mineral. A long, elegant wine.



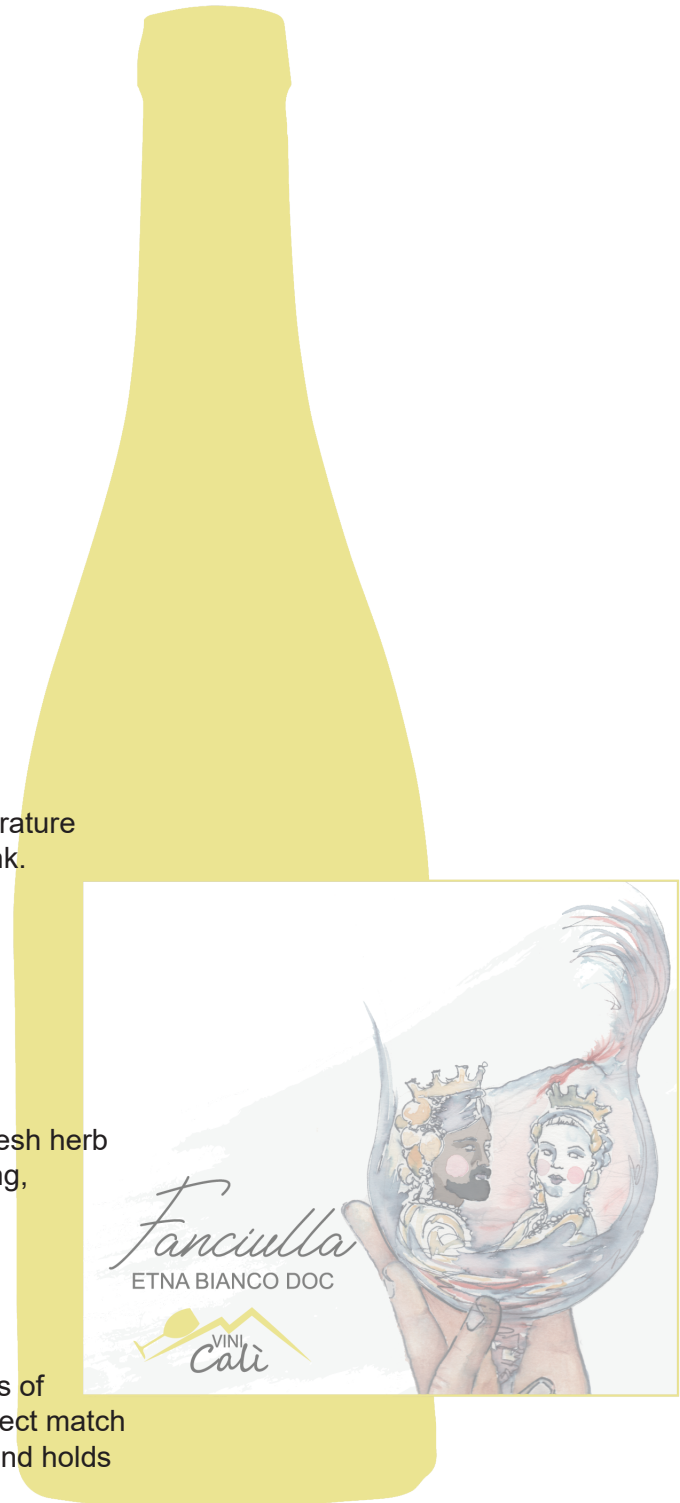
FOOD PAIRING

The distinctive volcanic minerality, sea breeze and notes of lemon are reminiscent of the beach. This wine is a perfect match with antipasti, seafood, aged cheese and white meats and holds up well to Asian inspired condiments.



SERVE AT

8°C



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