

TENUTE NICOSIA

CONTRADA MONTE GORNA ETNA BIANCO BIOLOGICO



— TENUTE —
NICOSIA

ORGANIC WHITE WINE • ETNA DENOMINAZIONE DI ORIGINE CONTROLLATA

Made from the indigenous Carricante and Catarratto grapes grown on high-elevation slopes of Mount Etna, this unique volcanic wine has a brilliant straw yellow colour and an delicious bouquet reminiscent of apple, grapefruit, hawthorn and honey. It has an incredibly fresh taste characterised by mineral notes and an attractive nutty edge, with a peculiar aniseed finish.

Grape varieties Carricante 90% - Catarratto 10%

Alcohol content 13% vol.

Production area: Tenuta Monte Gorna- Trecastagni (CT) - Mt Etna

Vineyards

Altitude: 700-750 m. a.s.l.

Exposure: South - East

Microclimate: temperate climate, with an annual average rainfall of ca. 1,000 mm and wide diurnal temperature range.

Soil: the soil is volcanic, very rich in minerals; the composition of the eruptive materials gave life to composite soils, often made up by small sized pumice stones, known as "ripiddu", found mostly on extinguished volcanic cones such as Mt Gorna. Their elevated drainage capacity and their wealth in potassium play an important role in balancing the grape's maturation process.

Yield per Hectare: above 60 quintals.

Vines per Hectare: 6.000 ca.

Training system: espalier spurred cordon.

Harvest: by hand into crates, in the second week of October.

Maceration: the carefully selected grapes are cold macerated for 24 hours; after destemming, they are pressed softly).

Fermentation: the juice is left to ferment at a controlled temperature of 13-15°C for approximately 20-25 days

Ageing: in stainless steel vats on fine lees, with frequent batonnage, a short ageing in acacia tonneaux and 3-4 months in the bottle.

Tasting notes

Color: straw-yellow colour with brilliant golden highlight.

Nose: complex and elegant with notes of apple, grapefruit, hawthorn and honey.

Palate: incredibly fresh taste with mineral notes, along with a peculiar anise finish.

Food Pairings: shellfish risotto, seafood dishes, fried fish and vegetable tempura.

Serving temperature: 10-12°C.

NOTE _____

