



San Lorenzo

Etna Bianco D.O.C.

VARIETIES

90% CARRICANTE

10% OTHER INDIGENOUS VARIETIES:

Catarratto, Grecanico

PRODUCTION ZONE

San Lorenzo

CRU

San Lorenzo

NUMBER OF BOTTLES

1,200

ALCOHOL

13%

PROPERTIES	Volcanic soil; sandy, rich in minerals
AGE	80-year-old vines in the midst of the red vineyard
ALTITUDE	750 m above sea level
AREA	A selection of white grapes present in the midst of the red vines.
EXPOSURE	Northern slopes of Mt. Etna
PLANT DENSITY	--
TRAINING SYSTEM	<i>Alberello</i> and "modified" <i>alberello</i> on espaliers.
YIELD/HA	--
HARVEST PERIOD	First half of October
HARVESTING	Manual
FERMENTATION:	--
FERMENTATION TEMPERATURE	12°C-15°C
TIME OF MACERATION ON THE SKINS	4 hours
MALOLACTIC FERMENTATION	No
CONTAINERS FOR MATURATION	<i>Barriques</i> and <i>tonneaux</i> , already used once or twice.
LENGTH OF MATURATION	6 months
MATURATION IN BOTTLE	Minimum 6 months

