



Nerina

Etna Bianco D.O.C.

VARIETIES

75% CARRICANTE,
25% OTHER INDIGENOUS VARIETIES:
Catarratto, Inzolia, Grecanico, Minnella,
Coda di Volpe

PRODUCTION ZONE

Various *contrade*: San Lorenzo, Feudo,
Calderara Sottana

CRU

NUMBER OF BOTTLES

10,000

ALCOHOL

12%

PROPERTIES	Volcanic soil; sandy, rich in minerals
AGE	Young vineyards and old vines (between 50 and over 100 years old)
ALTITUDE	Between 650 and 800 m above sea level
AREA	The Carricante vineyard is at Feudo; a selection of the white varieties present in the midst of the red vines.
EXPOSURE	Northern slopes of Mt. Etna
PLANT DENSITY	5,500 vines per ha
TRAINING SYSTEM	<i>Alberello</i> and "modified" <i>alberello</i> on espaliers.
YIELD/HA	5,000 kilos
HARVEST PERIOD	The beginning of October
HARVESTING	Manual
FERMENTATION VESSELS	30% used <i>tonneaux</i> , 70% stainless steel
FERMENTATION TEMPERATURE	2°C-15°C
LENGTH OF FERMENTATION	About 10 days, with indigenous yeasts
TIME OF MACERATION ON THE SKINS	24 hours
MALOLACTIC FERMENTATION	No
CONTAINERS FOR MATURATION	30% used <i>tonneaux</i> , 70% stainless steel
LENGTH OF MATURATION	6 months
MATURATION IN BOTTLE	Minimum 6 months

