



DAVIDE FREGONESE

ETNA BIANCO DOP

GRAPES VARIETY: Carricante
PRODUCTION: 4.000 bottles
FIRST VINTAGE: 2021
ALCOHOL: 12,0 % vol.

VINEYARD

LOCATION: Montedolce, Solicchiata
SOIL: volcanic
ALTITUDE: 730 - 750 m a.s.l.
EXPOSURE: northern, north-eastern
TRAINING SYSTEM: Espalier
PRUNING METHOD: double Guyot tipped, two-dimensional "alberello".
HARVEST PERIOD: end of October

VINIFICATION

FERMENTATION: after the whole grapes direct pressing the fermentation lasts about 15 days in stainless still tanks.
AGING: on lees in stainless still tanks for about 5 months with weekly battonage.

PAIRING

Seafood risotto, fried "paranza", sea bream in salt (Serving Temp.: 10°C - 12°C).



TASTING NOTES

Full and intense nose of white pulp fruit, broom flowers and Mediterranean aromatic herbs. Fresh and mineral palate with saline finish.