

SCIARE DELL'ALBA

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# Etna Bianco DOC

Vintage 2019



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# Technical Sheet

HARVEST YEAR:  
2019

PRODUCTION AREA:  
Fraz. Mascali (CT)

GRAPES:  
Carricante 80%, catarratto 20%

PLANTS PER HECTARE:  
6000 trained with spurred cordon

YIELD:  
50q / Ha

BOTTLES PRODUCED:  
1000

SOIL TYPE:  
of volcanic origin, mainly sandy, rich in skeleton and organic substance.

ALTITUDE AND EXPOSURE:  
500 meters, on the east side of Etna.

HARVEST:  
manual

VINIFICATION:  
vinified in steel at low temperature and permanence on the lees for three months.

MATURATION:  
in steel for three months in contact with the fine lees and one month in the bottle.

PAIRING:  
Excellent as an aperitif and with vegetable dishes, grilled fish and medium-aged cheeses.

ANALYTICAL DATA OF THE WINE:  
alcohol 12.5%; total acidity 6.0g / l of tartaric acid; pH 3.28

TASTING NOTES:  
straw yellow color, the nose is floral with notes of orange blossom and broom, fruity with notes of tropical fruit, apricot and peach, in the mouth it is balanced, fresh and savory.