

ETNA DOC BIANCO

In Contrada Chiusitti, along the wine route and 800 meters above sea level, our Carricante vineyards bring our Etna Bianco to life, with its noteworthy minerality typical of this vine. The local wind protects the grapes from humidity, giving this native vine just the right level of acidity.

GRAPES / 100% Carricante.

PRODUCTION AREA / Etna slopes in the contrada Chiusitti, Mascali (CT).

ALTITUDE / Approx. 800 meters.

SOIL / Volcanic, permeable, rich in potassium and iron, low in nitrogen and assimilable phosphorous.

CULTIVATION / Spurred cordon, following the principles of organic agriculture.

HARVEST / Last ten days of October.

VINIFICATION / Gentle destemming and brief maceration. Gentle pressing and extraction of first-pressing of must. Alcoholic fermentation in temperature-controlled tanks at 13/15°.

REFINEMENT / Aging on the lees for approx. 60-90 days following fermentation, with weekly batonnage. Biological stabilization over the winter and spontaneous sedimentation.

RACKING / At the end of winter and bottling in the spring after the harvest.



TENUTE
BALLASANTI