



PIETRA MARINA 2015

Appellation

D.O.C. Etna Bianco Superiore

Grape variety

Carricante, the indigenous white grape variety of the Etna volcano. The berries are medium-sized with very pruinose skin and a green-yellowish color. The bunches are of average length and scattered

Production area

Milo in *Contrada Rinazzo*, on the eastern slope of Mount Etna

Altitude

800 m a.s.l.

Climate

Mountain and high hill climate, humid and rainy in the cooler season, with high ventilation and luminosity and very significant temperature excursions

Soil

Sandy, volcanic, rich in minerals, with sub-acid reaction

Vine density

From 8,000 to 9,000 vinestocks per hectare

Yield per hectare

5,500 – 6,000 kg/ha

Age and training system of vines

Approximately 80 years, trained with the free standing bush (“alberello”) system

Vinification

Grapes are hand-picked after mid-October and softly pressed. Fermentation occurs at a controlled temperature in stainless steel vats, using patented selected indigenous yeasts, for about 15 days. The wine matures in stainless steel tanks on the fine lees for approximately 24 months and then remains in stainless steel until bottling

Refining

In the bottle for 12 months

Tasting notes

- color: pale yellow with greenish tints
- scent: intense, rich, moderately fruity, complex
- taste: dry, with pleasant acidity, saline notes, marked aromatic persistence and after taste of anise and almond

Alcohol content

12.5% by VOL.

Serving temperature

10 – 12 °C

Food pairings

Fish and seafood, including elaborate recipes