

ETHICAWINES

earth, heart, hands.

Alta Mora

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Etna Bianco DOC

REGION

Sicily

VARIETY

100% Carricante

N. 20.300 bottles produced

Zone of production: Milo, contrada Praino south side exposure; Castiglione di Sicilia, contrada Verzella

Altitude: Vineyards set at an altitude of 600 meters above sea level

Average of the vines: 15 years

Cultivation: Espallier, at a density of 6.500 plants per hectare

Production: 6.500 kg of grapes per hectare

Harvest: Manual, second decade of october

Vinification: Light pneumatic pressing, static decanting and racking. Fermentation between 18°-20°C, period in stainless steel containers on the fine lees for 4 months and successive fining in bottles.

TASTING NOTES

It has a pleasant aroma, a fresh, smooth taste and is unobtrusively flowery.

FOOD PAIRINGS

Aperitif, fish, light appetizers