

## Alta Mora

## ALTA MORA



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