

# Terrazze dell'Etna





## **REGION**

Sicilia

#### **VARIETY**

100% Nerello Mascalese Municipality of Randazzo (CT) northwest slopes of Etna

Altitude: 650-950 metres a.s.l. Soil type: Volcanic- lava flow

Climate: Cool and ventilated with consistent changes between day

and night Plant Density: 6,000 plants per hectare

Vine Age: 10-30 years

Harvest period: September

Vinification: In white with cryomaceration

Ageing: In steel and then in bottle



# **TASTING NOTES**

In the mouth it is sapid and fresh, with slightly accentuated body which lies perfectly on the acidic backbone of this white. It leaves in the mouth a pleasant mineral finish.

### **FOOD PAIRINGS**

Excellent with light pasta dishes, white meat, soft cheese, fish and raw fish dishes.