Ttaly, Etna Bianco D.D.P. | 2021

/IVERA ETNA BIANCO ORGANIC

"A fresh breeze from the beach vineyard"

The Etna Carricante grapes grew in the Linguaglossa area, On the northeast slope of Etna at an altitude of 600 meters. The vines of the Martinella vineyard are already some twenty years old, and its volcanic soil is rich in round stones. The air temperature varies a lot between night and day, guaranteeing sufficient acidity. The grapes have been selected by hand with great care and the bunches are removed before pressing in the oxygen-free state. Fermented at a cool temperature of 14 to 16 °C in steel tanks, where the wine matures on the lees for 5 months. Serve Etna Carricante chilled 12 °C.

Roducer "Vivera is the realization of the dream of a family with the same name, which came true in 2002 on the northeastern slope of Mount Etna in the Martinella area after they acquired and built a winery there. The family embodies the true essence of Sicily—the mother hails from Corleone, the father from the Ragusa Chiaramonte Gulf, and their three children grew up in Catania. The estate encompasses 45 hectares of vineyards and olive groves. Local varieties such as Nerello Mascalese, Nerello Cappuccio, and Carricante have been planted in the Martinella area, all produced using organic methods, situated at an elevation of 550 to 600 meters above sea level. The climate around Mount Etna provides cool nights in addition to bright days, while the volcanic soil imparts a distinctive acid structure and minerality to the wines. The family's passion runs deep; their wine cellar is the home of their wines, their vineyards are amidst fire and water—everything they do has roots tracing back through generations. The vineyards are ideal for organic cultivation, being healthy and balanced. Here, the latest technology and ancient winemaking culture form a symbiosis. Every detail had long been a part of their dreams and plans."

COLOR Straw yellow colour

AROMA Fragrant fresh citrus and white currants, herbs, anise and minerals. When the wine opens, peach comes along, pineapple cherry and passion fruit

TASTE Dry, refined and acidic, vigorously fruity and delicate. The long finish lingers fresh and with the most delicious nuances

TIPS FOR USE Perfect for Mediterranean cuisine such as fish, shellfish, squid, deep-fried fish and wine leaf rolls. It tastes good with couscous and grilled vegetables, with risotto and pies. This fresh white wine is, of course, also well-suited as an aperitif.

White wines **WINE TYPE** Carricante 100% **GRAPES** Vivera **MANUFACTURER ALCOHOL CONTENT** 12,5% 1 q/l SUGAR CONTENT

6 bottle(s) **PACKAGE SIZE** Natural **BOTTLE CLOSING** cork 0,75 | **BOTTLE SIZE**

PRODUCT NUMBER



















191006









