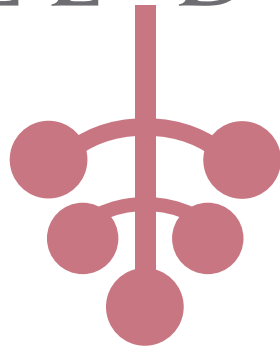


TERRAZZE DELL'ETNA



Name: Cinniri

Denomination: Bianco Etna DOC

Grape variety: 100% Carricante

Production area: Municipality of Randazzo (CT),
northwest side of Etna

Altitude: 550-600 meters m.s.l.

Average year of the vineyards: 10 years

Training system: Etneo head-trained system and Guyot

Plant density: 6,000 plants per hectare

Soil composition: volcanic, rich in structure.
Dark soil born from the disintegration of
ancient lava flows coming from the volcano

Yield per hectare: 8,000 kilos per hectare
(about 1,3 kilos per plant)

Harvest period: third week of October

Vinification: : Maceration in press for some hours,
soft pressing, 55% yield in must

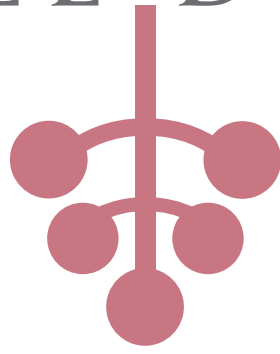
Aging: 1 year in batonnage on fine lees
and 1 year of aging in bottle

Alcohol: 13%

pH: 3,30

Total acidity: 5,80 g/l

TERRAZZE DELL'ETNA



Name: Cinniri

Denomination: Bianco Etna DOC

Grape variety: 100% Carricante

Serving temperature: 10° - 12°C



Visual Analysis

The color is intense straw yellow with greenish reflection

Olfactory Analysis

The wine is intense and safe with important scents of ripe yellow fruit combined with an elegant smoky note

Gustatory Analysis

Wine that is initially fresh on the palate, then mature notes open up accompanied by a consistent structure

Final Sensations

It is a wine of great importance, strongly linked to our territory, which reflects its austere beauty

Food Pairing

The wine is ideal served with fish and shellfish soup, or with a fish cous-cous typical of the flavors of Sicily