



TENUTA
CHIUSE DEL SIGNORE
LINGUACCIOSA
SICILY



Etna bianco

dOP

ETNA WHITE

White • Etna DOP



TENUTA
CHIUSE DEL SIGNORE
LINGUAGLOSSA
SICILY

Grapes	Carricante 60%
	Catarratto 40%
Alcohol content	13% vol.

Vines:

Soil composed of volcanic ash, rich in minerals and at high altitude that varies from 650 to 750 metres above sea level with good temperature variety between day and night.

Harvesting time: Second week of October

Wine making process:

Carefully selected grapes are crio-macerated then after destemming they are lightly pressed. After 48 hours of static decantation, the juice is left to ferment for around 15-20 days at a controlled temperature.

Aging:

In stainless steel vats on lees with frequent battonage then around 3 months in the bottle.

Colour: Bright straw yellow

Smell: Elegant and intense with hints of apple and hawthorn.

Flavour: fresh and minerally with a peculiar anise aftertaste.

Pairing: Excellently accompanies seafood risottos, baked or grilled fish, fried seafood or courgette flowers in batter.

Serving temperature: 10-12 degrees

Recommended glass: Long stemmed medium goblet
