



DAVIDE FREGONESE

ETNA BIANCO DOP

GRAPES VARIETY: Carricante (with small percentages of other native varieties)

PLANTING YEAR: 1975

PRODUCTION: 4.000 bottles

FIRST VINTAGE: 2021

ALCOHOL: 12,0 % vol.

VINEYARD

LOCATION: Montedolce, Solicchiata

SOIL: volcanic

ALTITUDE: 730-750 m a.s.l.

EXPOSURE: northern, north-eastern

TRAINING SYSTEM: Espalier

PRUNING METHOD: double Guyot tipped, two-dimensional “alberello”

HARVEST TIME: middle of October

VINIFICATION

FERMENTATION: after the whole grapes direct pressing the fermentation lasts about 15 days in stainless still tanks.

AGING: on less in stainless still tanks for about 5 months with weekly battonage.

PAIRINGS

Seafood risotto, fried “paranza”, sea bream in salt (Serving temp.: 10° C - 12° C).

TASTING NOTES

Full and intense nose of white pulp fruit, broom flowers and Mediterranean aromatic herbs. Fresh and mineral palate with saline finish.

