



AMMURA ETNA BIANCO DOC 2023

ALCOHOL: 12,5 %

SUGAR: 0,5 g/L

TOTAL ACIDITY: 5,88 g/L

PH: 3,22

TOTAL EXTRACT:
20,06 g/L

GRAPES

Carricante 100%

VINTAGE 2023

The 2023 vintage, balanced and favourable, enhanced the character of the Etna terroir. A mild winter and a rainy spring ensured harmonious vine growth, while a warm summer, moderated by significant day-night temperature variations, allowed for optimal grape ripening. The harvest, carried out under ideal conditions with controlled yields, resulted in wines of great personality, characterised by freshness, elegance, and mineral complexity.

ORIGIN

Production Area: Municipality of Linguaglossa (CT), Alboretto - Chiuse del Signore districts, northeast slope, vineyard altitude 650 meters above sea level.

Vineyard: Carricante, an indigenous variety grown in espalier training with a density of 4,200 plants per hectare, trained using the spur cordon system, with a yield of 70 quintals per hectare. Average vineyard age: 20 years.

HARVEST

Hand harvesting of the grape clusters in small 15 kg baskets during the third week of October. The freshly picked grapes are immediately transported in their crates to the nearby winery for prompt processing.

VINIFICATION AND AGEING

Destemming of the grapes and gentle pressing of the berries, followed by fermentation of the free-run must in stainless steel tanks at a controlled temperature between 16°C and 18°C. Post-fermentation ageing on fine lees in temperature-controlled stainless steel tanks, with natural malolactic fermentation. Monthly bâtonnage and fine lees suspension. Aged for 12 months in stainless steel tanks and 12 months in bottle.

BOTTLES

12.500

TASTING NOTES

Color: Straw yellow with golden reflections.

Nose: Intense citrus notes of cedar and grapefruit, followed by floral hints of orange blossom and delicate nuances of Mediterranean herbs.

Palate: Vibrant freshness and pronounced minerality, with a long, savory finish enriched by elegant notes of almond and flint.

PAIRING SUGGESTIONS

Ideal with seafood crudités, tuna and amberjack carpaccio, and first courses featuring shellfish and seafood. Also excellent with fresh goat cheese and delicate vegetarian dishes, such as asparagus risotto or vegetable veloutés