

Gocce di Rugiada Etna Bianco

Montedolce



CLASSIFICATION	Etna D.O.C.
TYPE	White
REGION	Sicilia-North of Etna
PROVINCE	Castiglione di Sicilia (Catania)
GRAPE VARIETY	Carricante, Catarratto "Etna D.O.C."
HARVEST	Manual, second decade of October.

VINIFICATION

Soft pressing, fermentation at controlled temperature of 15°.

MATURATION

3 months on fine lees in stainless steel tanks.

TASTING NOTES

Straw yellow colour with green highlights; on the nose it reveals a strong perfume of broom, peach and apple, typical of Etna, and a herbaceous final.

Soft on the palate with a perfect balance between softness and acidity, good minerality and persistence with pleasant flavour, very dry on the final.

Perfect with fish, white meats and fresh cheeses.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.