



# Nerina

Etna Bianco D.O.C.

## VARIETIES

CARRICANTE 75%

OTHER INDIGENOUS GRAPE VARIETIES 25%:

Catarratto, Inzolia, Grecanico, Minnella,  
Coda di Volpe

## PRODUCTION ZONE

Contrade: San Lorenzo, Feudo,  
Calderara Sottana

## CRU

## NUMBER OF BOTTLES

10000

## ALCOHOLIC GRADE

12%

|                                 |  |
|---------------------------------|--|
| SOIL                            | Volcanic soil, sandy, rich in minerals   |
| AGE                             | Young vineyards and old vines (between 50 and over 100 years old)  |
| ALTITUDE                        | Between 650 and 800 m above sea level  |
| AREA                            | The Carricante vineyard is at Feudo; while the other varieties are a selection in the midst of the red grape vines |
| EXPOSURE                        | Northern slopes of Mt. Etna  |
| PLANT DENSITY                   | 5500 vines per ha  |
| TRAINING SYSTEM                 | Alberello and "modified" alberello on espaliers  |
| YIELD/HA                        | 5,000 kilos  |
| HARVEST PERIOD                  | The beginning of October   |
| HARVESTING                      | Manual   |
| FERMENTATION VESSELS            | 30% used tonneaux, 70% stainless steel   |
| FERMENTATION TEMPERATURE        | 12°C-15°C  |
| LENGTH OF FERMENTATION          | About 10 days, with indigenous yeasts  |
| TIME OF MACERATION ON THE SKINS | 24 hours   |
| MALOLACTIC FERMENTATION         | No   |
| CONTAINERS FOR MATURATION       | 30% used tonneaux, 70% stainless steel   |
| LENGTH OF MATURATION            | 6 months   |
| MATURATION IN BOTTLE            | Minimum 6 months   |

