



# San Lorenzo

Etna Bianco D.O.C.

## VARIETIES

CARRICANTE 90%  
local varieties 10%

## PRODUCTION ZONE

San Lorenzo

## CRU

## NUMBER OF BOTTLES

1200

## ALCOHOLIC GRADE

12%

SOIL	Volcanic soil, sandy, rich in minerals
AGE	80-year-old vines in the midst of the red vineyard
ALTITUDE	750 m above sea level
AREA	A selection of white grapes present in the midst of the red vines
EXPOSURE	Northern slopes of Mt. Etna
TRAINING SYSTEM	Alberello and "modified" alberello on espaliers
HARVEST PERIOD	First half of October
HARVESTING	Manual
FERMENTATION	12°C-15°C
FERMENTATION TEMPERATURE	About 10 days, with indigenous yeasts
LENGTH OF FERMENTATION	—
TIME OF MACERATION ON THE SKINS	4 hours
MALOLACTIC FERMENTATION	No
CONTAINERS FOR MATURATION	Barriques and Tonneaux, already used once or twice
LENGTH OF MATURATION	6 months
MATURATION IN BOTTLE	Minimum 6 months

