

ROBERTO ABBATE

WINEMAKER BY PASSION

ETNA BIANCO DOC 2021

Grapes Variety:

Carricante 80%, Minnella 20%

Production Area:

Etna, Northern Slope, Altitude 650m and 800m above sea level, Municipality of Castiglione di Sicilia, Hamlet of Passopisciaro, District Feudo di Mezzo for Minnella grapes; Municipality of Randazzo, Arina District for Carricante grapes

Farming Method:

"Alberello" of 80 years on average for Minnella vines, Counter-espalier for Carricante vines

Grape Harvest:

handpicked in 28 September 2021, in small crates

Vinification:

destemmed grapes, cooled using dry ice in order to preserve them from any possible oxidation, after a soft press and avoiding any further contact with the grape skins, the mash is clarified in steel tanks using dry ice again. After being separated from the gross lees, the mash is poured into another steel tank, in which the spontaneous fermentation will start at room temperature

Aging:

14 months in steel and 6 months in bottle

Alcohol Content: 12,5 % Vol.

**Roberto Tindaro Abbate**

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