



2018 PIETRA MARINA, ETNA BIANCO DOC SUPERIORE

Appellation:	Etna D.O.C. Bianco Superiore , which accounts for about 1% of the aggregate Etna D.O.C. production
Grape Variety:	Carricante , the noble indigenous white grape of the Etna volcano. The berries are medium-sized with very pruinose skin and a green-yellowish color. The bunches are of average length and scattered.
Production Area:	"Contrada" Rinazzo in the village of Milo, on the eastern slope of Mount Etna, facing the Ionian Sea
Altitude:	800 m a.s.l. (2,600 feet a.s.l.)
Climate:	Mountain climate, humid, rainy and snowy in winter, with very high ventilation, luminosity and diurnal range
Soil:	Volcanic sands, rich in minerals, with sub-acid reaction (pH = 6.5)
Vine Age & Training:	Up to 80 years old, head-trained, short-pruned bush vines grown on small terraces with dry lava-stone walls
Vine Density:	From 8,000 to 9,000 vinestocks per hectare (3,239 - 3,644 vines per acre)
Yield:	5,500 kg per hectare
Vinification:	The selected grapes are hand-picked in mid-October, sorted, de-stemmed and softly pressed. Fermentation of the free-run juice occurs for about 15 days at controlled temperature in a stainless steel vat, with an indigenous yeast selected in the vineyard by Benanti exclusively for the vinification of the Carricante variety. The wine then matures in stainless steel on the fine lees for 30 months, with frequent stirring, until bottling.
Refining:	In the bottle for 12 months
Alcohol:	12.5%
Tasting Notes:	COLOR - Pale yellow with greenish tints SCENT - Intense, rich, moderately fruity, complex TASTE AND BODY - Medium-bodied, dry, mineral, with a pleasant high acidity, saline notes, marked aromatic persistence and after taste of anise and almond
Food Pairings:	Fish and seafood, including elaborate recipes. Serve at 10 – 12 °C.
Drinking Window:	2022-2042

