

GENERAZIONE ALESSANDRO

TRAINARA

ETNA BIANCO DOC

Trainara was sowed from the sandy soil of Contrada Piano Filici, located on the north-east side of the volcano.

The fragrance and flavour consists of a delicate combination of aromatic herbs and mineral notes followed by a subtle citrus finish.

TECHNICAL SHEET

Denomination: Etna Bianco DOC

Variety: Carricante 80%, Catarratto 20%

Type of soil: volcanic sands

Altitude: 640 metres above sea level

Year of planting: 2016

Production area: north-east side, municipality of Castiglione di Sicilia in contrada Piano Filici

Training system: espalier trained with spurred cordon

Density of vines: 5.600

Yield the hectare: 60 quintals

Harvest period: first ten days of October

Crushing: grapes harvested manually in small boxes in the early hours of the morning. Destemmed, cooled and softly pressed

Alcoholic fermentation: about 20 days at 15°C in stainless steel tanks

Ageing: 10 months in stainless steel tanks on the fine lees at 10-12° C

Ageing in bottle: at least 4 months at a constant temperature (18°C)

ORGANOLEPTIC CHARACTERISTICS

Colour: bright straw yellow

Aroma: the nose is fresh and fragrant, pleasant notes of lemongrass alternate with aromatic hints of thyme, sage and catmint, accompanied by a delicate hint of mineral flint.

Taste: a pleasantly savoury entrance reveals its most intimate connection with the territory, leaving space to a lively freshness, with a finish that provides notes of pink grapefruit

