

ERSE BIANCO

Erse, the call of the sunrise and the dew at dawn.
"The blue of the drops of the dew."
The blue of the sky of Etna.



ERSE BIANCO

DENOMINATION: Etna Bianco D.O.C.

VARIETALS: Carricante 90%, Catarratto, Minnella 10%

TASTING NOTES

COLOR: straw yellow, green shades

SCENT: broom, mountain herbs, lemon peel, almond, white flowers

TASTE: flint, sapid, high acidity, toasted, persistent herbaceous, saline on the final

CHARACTERISTICS OF THE PRODUCTION AREA

PRODUCTION AREA: Biancavilla, Milo

VINEYARD SURFACE: 2,0 ha Biancavilla e 2,0 ha Milo

AGE OF THE VINEYARDS: 1950 Biancavilla, 1930 Milo

EXPOSITION: South Biancavilla, East Milo

ALTITUDE : 900 mt Biancavilla / 950 mt Milo

SOIL COMPOSITION: *Biancavilla, Contrada Manzudda.*

The Biancavilla area at 900msl is characterized by areas composed of small volcanoes and craters from remote eras now extinct, these led to the formation of limestone caves and a terroir composed mainly of clayey particles, lapilli leftovers, sand and volcanic ash. There are small fractions of potassium, basaltic lavas and ancient tuffs. The thermal excursion is sudden and wider than the north side, it is such that it reaches 30 degrees giving, with the fine and sandy skeleton, a vertical elegance and a unique strong minerality, that if combined with the high rates to the genotypic acidity of the indigenous varieties guarantee a very high aging potential both for the Carricante grapes, Nerello mascalese and Nerello capuccio

Milo, Contrade Caselle, Volpara and Rinazzo

Milo, on the eastern side of the volcano, represents a very particular terroir, it is lashed by strong rainfalls, among the highest in percentage on the whole island and is subject to very complex pedo-climatic conditions, which if expertly supported are able to give unique wines for complexity and longevity. The soil, the son of the volcanic activity, is made up of several spheres embraced over the centuries, from dark and sandy hills deriving from the collapse of a part of the Etna slope and from recent elements such as pumice, lapilli, fine and draining ash. This terroir, with a subacid reaction, is particularly fertile and loaded with iron and copper, silicon and manganese. And it is here that the Carricante finds its pure and typical expression. The unique conditions, in fact, allow you to raise the vine at altitudes almost unthinkable, with great advantages on the slow and steady maturation of the late-ripening indigenous grapes, whose harvest usually takes place during the first or second week of October

HARVEST TIME : October

YIELD PER HA: 6.000 kg

VINIFICATION AND AGING: static decantation for 24-36 hours, racking and fermentation start

FERMENTATION: alcoholic fermentation in stainless steel tanks under temperature control

AGING: aging in bottle for 6-8 months

TOTAL PRODUCTION: 18.000