



TENUTA
FERRATA



Tenuta Ferrata is a magical place nestled among hazelnut groves, oaks and chestnut trees, positioned at the foot of the volcano Etna World Heritage Site, precisely in Castiglione di Sicilia.

On an extension of 90 hectares of countryside, to date 22 hectares are cultivated with indigenous varieties arranged at about 650 mt above sea level.

The vines, raised both with the espalier system and the traditional alberello traditional, are developed in a ventilated area where the climate of low mountains, characterized by strong temperature ranges, gives the wines a strong imprint.

CÈNERIS

ETNA BIANCO DOC

GRAPES

Carricante 80% and Catarratto 20%.

AREA OF PRODUCTION

Rovittello, Castiglione di Sicilia (CT).

ELEVATION

Mt. 680 a.s.l.

SOIL

Volcanic, good mixture, rich in minerals.

CLIMATE

Low mountain with large thermals variations between day and night.

PLANTING DENSITY

5.500 plants per hectare.

TRAINING SYSTEM

Espalier (row width mt. 2.20 - mt. 0.90 each plant).

HARVEST PERIOD

Manual harvest, second week of October.

WINEMAKING

Light crushing of the grapes, pressing soft, alcoholic fermentation in steel.

AGING

8/10 months in steel.

ALCOHOL CONTENT

13% vol.



ORGANOLEPTIC SHEET

VISUAL APPEARANCE

Straw yellow with greenish highlights.

OLFACT

Hints of green apple, white peach, aromatic herbs.

TASTE

Pleasant tanginess and freshness.

SERVING TEMPERATURE

10 - 12 °C

PAIRINGS

Ideal with shellfish, raw fish or preparations with more intense flavors, cheeses fresh and semi-matured.

NOTES

Ready to drink with excellent potential for aging in the bottle.

PALLET AND PAL 80x120

N° PACKETS	88	N° LAYERS	8	WEIGHT KG (WITH PLT)	750
N° PACKAGES PER LAYER	11	TOTAL U.V.	528	HIGHT CM (WITH PLT)	180



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www.tenuta ferrata.it

