

Ferrata Etna Bianco Ceneris

Tenuta Ferrata

Italy - Sicily - Etna DOC

Straw-yellow with greenish nuance. Hints of green apple, white peach and aromatic herbs. Pleasant flavor and freshness.

Specifications

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|---------------------|--|
| Appellation | Etna DOC |
| Wine Type | White |
| Varietals | 80% Carricante and 20% Catarratto |
| Age of Vines | Average 10 years |
| Soil type | Volcanic Soils (80% volcanic Sand + 15% Silt + 5% Clay) |
| Vinification | No irrigation. Harvest absolutely by hand as the tradition wants. Best grapes selected by hand. Destemming and light crushing of the grapes, soft pressing (65 % extraction), alcoholic fermentation in steel vats. Aging in stainless steel vats for about 8/10 months in contact with fine lees, not frequently batonnage. after bottling minimum 6/8 months in the bottle. |
| Production | 1,883 (9-liter cases) |
| Pairings | Ideal with shellfish, raw fish or preparations with more intense flavors, fresh and semi-aged cheeses. |



Codes, Weights and Measures

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|----------------------|------------------------------|
| UPC | 7 84585 03203 7 |
| Units/Case | 6 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 03203 4 |
| Case Weight | 18 |
| Cases/Pallet | 88 |
| Layers/Pallet | 11 |
| ABV | 13.00% |
| SRP | \$ 34.99 USD 750mL Bottle |

Reviews and News

2022 Ferrata Etna Bianco Ceneris - 92 PTS - WE

