

Ferrata Etna Bianco Veni

Tenuta Ferrata

Italy - Sicily - Etna DOC

Straw yellow colored with hints of almonds, vanilla and ripe fruit notes on the nose. On the taste, it is very rich in savoriness and freshness.

TA: 7.25 grams/Liter

RS: 0,20 grams/100ml

Specifications

Appellation	Etna DOC
Wine Type	White
Varietals	100% Carricante
Age of Vines	Average 20 years
Soil type	Volcanic
Vinification	No irrigation. Hand harvest at the end of october. /> Selection of the best grapes made by hand. /> Destemming and soft pressing into a pneumatic press (Extraction of the 60% of the Juice, Mosto Fiore). /> 60% of the juice was fermented in stainless steel tanks and 40% was fermented in French Oak barriques (no new oak, only second use barrels). No ML Fermentation. /> Batonnage in Oak. Ageing in Oak and Stainless steel for 12-14 months, plus an additional 6 months minimum in the bottle.
Production	266 (9-liter cases)
Pairings	Ideal with shellfish, raw fish or preparation with more intense flavors. Also delicious with fresh and semi-matured cheeses.



Codes, Weights and Measures

UPC	7 84585 03321 8
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03321 5
Case Weight	18
Cases/Pallet	88

Layers/Pallet	11
ABV	13.00%
SRP	\$ 46.99 USD 750mL Bottle

Reviews and News

2022 Ferrata Etna Bianco Veni - 92 PTS - JS