## 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**

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