

Ferrata Etna Bianco Ceneris

Tenuta Ferrata

Italy - Sicily - Etna DOC

A rain of lapilli that almost seems like a blessing. With a feeling of purity in the heart, the white Etna Doc of Tenuta Ferrata is associated with the name Cèneris, represented by Sdrina through the explosive power of the Volcano.

The winemaking process takes place through a light crushing of the grapes, soft pressing, alcoholic fermentation in steel. The nose is intriguing, a combination of crisp white and yellow fruit, citrus notes, white flowers, broom, nuances of aromatic herbs.

Its distinctive feature lies in the mineral note of ash smoke, from which it takes its name. Ready to drink with excellent bottle aging potential.

Specifications

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

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
SRP	\$ 41.50 USD 750mL Bottle

Reviews and News

2022 Ferrata Etna Bianco Ceneris - 92 PTS - WE

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