

Tenute Mannino Etna Bianco Aurantica

Tenute Mannino

Italy - Sicily - Etna DOC

Carricante and Catarratto collected at the volcano's feet united in this blend that is appreciated in expressing all the strength and charm of Etna. It has a straw-yellow color with light golden reflections and a beautiful light. The nose is elegant with notes of citrus but also flint and ginger. The taste is very easy to drink and highlights the mineral component, well balanced in all its parts.

Specifications

Appellation	Etna DOC
Wine Type	White
Varietals	80% Carricante and 20% Catarratto
Age of Vines	Average 20 years
Soil type	Volcanic (Sandy soils from Lava)
Vinification	The vineyards are located in the district of Le Sciarrelle in the Municipality of Viagrande, on the eastern side of the volcano at 450 meters above sea level. Manual harvest in the second half of September. Vinification with soft pressing, cold static decantation, followed by alcoholic fermentation in stainless steel tanks with temperature control (14-15°C).
Production	166 (9-liter cases)
Pairings	fish ceviche, appetizer, grilled fish and grilled vegetable. Also delicious with goat cheese.



Codes, Weights and Measures

UPC	7 84585 03207 5
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03207 2
Case Weight	40
Cases/Pallet	44
Layers/Pallet	11
ABV	12.50%
SRP	\$ 40.50 USD 750mL Bottle

