

# 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	
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
ABV	13.00%
SRP	\$ 34.99 USD 750mL Bottle