

Ferrata Etna Bianco Veni Contrada Caristia

Tenuta Ferrata

Italy - Sicily - Etna DOC

For this white Sdrina is inspired by 'The Story of a Blackcap', a film adaptation of Verga's story set in 1845, which refers to purity: a girl is forced to become a nun and Veni represents the fragile and frightened image of the bird wearing a hat to protect itself from the sun.

Soft pressing, tumultuous fermentation in steel, Veni wine ferments in French oak tonneau, with one year in aging in barrels and one year in the bottle that make the tertiary aromas more complex. Very pleasant flavor and freshness also due to the hints of almond, vanilla and ripe fruit.

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
SRP	\$ 59.50 USD 750mL Bottle

Reviews and News

2022 Ferrata Etna Bianco Veni - 92 PTS - JS