



Firriato Sabbie dell Etna Bianco



Varietal: 50% Carricante 50% Catarratto

Alcohol %: 12.5

Appellation: D.O.C. Etna

Ph: 3.22gr / liter

Soil: Loamy –sandy of volcanic origin, highly draining.

Residual Sugar: gr / liter

Acidity: 5.32 gr / liter

Altitude: 590 to 720 m a.s.l

Exposure: North area side of the volcano.

Tasting Notes: Powerful with distinct hints of yellow flowers like mimosa and broom exalting fruity aromas of white peaches and ripe pears. On the palate it is a wine of great breadth; the taste is full and rich in texture with a lingering saltiness. Its lasting freshness and fragrance fill the mouth creating a unique experience that only the varietal vocation of its blend can give.

Vinification: Soft pressing and fermentation at controlled temperature.

Aging: 3 months “sur lie”, on fine lees in stainless steel tanks with daily shaking then 6 months in the bottle

Food Pairing: It pairs well with Fish and Seafood, white Meat, Grilled Vegetables, and soft Goat Cheese. Olives. Olive Oil. Salads. Caper Salad.



Accolades

2020 **91** pts James Suckling

2209 W 1st Street Suite 111 Tempe AZ 85281
p. 480 557 8466 f. 480 557 0556

www.classicowines.com