



**Theresa Eccher**  
*rare and precious wines from Volcano Etna*



vinwine brands

## ALIZÈE Etna DOC Bianco



**Grape Variety** Carricante (100%)

**Vineyard Location** Contrada Muganazza, Solicchiata di Castiglione di Sicilia, 800 m. a.s.l.

**Soil** lava (lava flow of 1953)

**Training System** spurred cordon

**Vine Density** 6,000 plants/ha

**Yield Per Hectare** 7,000 kg/ha

**Vineyards Size** 7 hectares overall total

**Annual Production** 9,500

**Harvest** Second half of September, manual, in 20 kilos crates

**Vinification** Cold maceration for about 48 hours, followed by cold setting fermentation in steel tanks

**Aging** In steel tanks for about 6 months, then at least 6 months of aging in bottle

**Alcohol Vol** 12.5%

**Color** Bright yellow

**Aroma** Intense bouquet fine and fruity.

**Taste** Dry, lively, and intense fruitiness (apples, pears) with a strong aromatic persistence

**Food Pairing** When cold is perfect as an aperitif; superb with risotto, fish, shellfish, white meats, fresh cheese

**Serving Temperature** 14° -16° C /57° - 60° F

**Type Of Cork** Natural cork

**Bottle Size (L)** 0.75

