



Theresa Eccher
rare and precious wines from Volcano Etna



vinwine brands

Bollicine Vulcaniche Extra Dry



Grape Variety Catarratto (90%), Viognier (10%)

Vineyard Location Contrada Muganazza, Solicchiata di Castiglione di Sicilia, 600 m. a.s.l.

Soil Lava and volcanic sand

Training System Spurred cordon

Vine Density 5,000 plants/ha

Yield Per Hectare 8,000 kg/ha

Vineyards Size 7 hectares overall total

Annual Production 6,000

Harvest September and October, manual, in 20 kilos crates

Vinification Martinotti method. After the traditional fermentation in steel tanks, the must is subjected to a second fermentation in autoclave for a period of about six months.

Aging Then at least one month in bottle

Alcohol Vol 12.0%

Color Straw yellow

Aroma Aromas of orange blossom, jasmine, aromatic herbs, citrus and white fruit

Taste Full and harmonious taste, with a very interesting aromatic finish

Food Pairing Excellent as aperitif and throughout the meal, with light fish dishes or fresh cheeses

Serving Temperature 8° -10° C / 46° - 50° F

Type Of Cork Mushroom cork

Bottle Size (L) 0.75

