



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

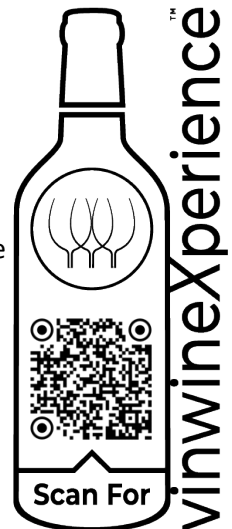


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## CONTESSA DEL VENTO Etna DOC Bianco



- Grape Variety** Carricante (100%)
- Vineyard Location** Milo (east side), 700 m. a.s.l.
- Soil** volcanic sand, molten rocks
- 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** 4,200
- Harvest** Second half of September, manual, in small boxes
- Vinification** cold maceration for about 48 hours, followed by fermentation at temperature controlled in steel tanks
- Aging** in steel tanks for 5 months; then, 1 month of refinement in the bottle
- Alcohol Vol** 12.5%
- Color** Straw yellow, clear and transparent
- Aroma** Intense, fine, and fruity bouquet of white fruit with herbaceous hints of Mediterranean scrub, hydrocarbons in the background
- Taste** Elegant, fresh, lively, vertical, mineral, with a strong personality; excellent aromatic persistence
- Food Pairing** Served cold it is great as an aperitif; excellent with vegetable risotto, fish, shellfish, white meats, fresh cheeses
- Serving Temperature** 10° – 14° C / 50° - 57° F
- Type Of Cork** Natural cork
- Bottle Size (L)** 0.75



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