

DAL 1697

SANTA TRESA

## Etna Bianco DOC

The combination of the indigenous Carricante grape variety, the volcanic soil and the mountain microclimate combine to give the finished wine its unique aromatic complexity.

**Grapes** 100% Carricante

**Harvest** The vineyards are located on the south-eastern slopes of Mount Etna, on volcanic soil composed of sandy lava, at an altitude of 400-500 m above sea level and just 7 km as the crow flies from the Ionian Sea. The vines are trained 100% in the traditional Etna "alberello" style, supported by chestnut stakes. Carricante grapes are hand-harvested in 20 kg crates around the second half of September.

**Vinification** The harvested grapes are chilled overnight in a cold room to reduce the temperature to 6-8°C. The following day, the grapes are gently de-stemmed and softly pressed to obtain the highest-quality free-run juice. The must rests overnight in the tank at around 10°C to allow natural static sedimentation of solids, after which fermentation takes place at 17-19°C for 10-12 days.

**Aging** After fermentation, the wine is aged sur lies for at least 4-5 months, with frequent stirring of the fine lees to enhance complexity.

**Tasting Notes** Bright straw yellow with greenish reflections. On the nose, it shows a clear and vertical profile: pink grapefruit, lemon zest, and fresh citrus, followed by hints of sea breeze, flint, and subtle Mediterranean herbs. On the palate, it is taut and dynamic: the entry is fresh and enveloping, supported by pronounced minerality. The well-integrated salinity gives lift, while the vibrant acidity carries the wine to a long, clean, and persistent finish, with citrus and saline echoes.

**Food Pairing** Etna Bianco pairs naturally with seafood starters, raw fish and carpaccio, shellfish, and molluscs, as well as grilled or baked fish dishes. It also works beautifully with vegetarian dishes featuring grilled vegetables, fennel, and aromatic herbs, delicate white meats such as chicken or rabbit, and lightly aged fresh cheeses or goat cheeses.



Our Etna Bianco is the first Santa Tresa wine to be made from organic grapes grown on the slopes of Mount Etna.

OUR FIRST  
ETNA BIANCO  
IS THE UNION  
OF VOLCANIC  
SOIL AND THE  
IONIAN SEA

