

# GROTTA DELLA NEVE 2021

## ETNA BIANCO DOC

SERAFICA  
terra di olio e vino

### Denominazione Origine Controllata

Carricante and Catarratto grapes harvested at 900 m.a.s.l. vinified with the cryomaceration technique to best express the elegance of the southern slope of the volcano, creator of the minerality that distinguishes the typical Etna terroir and the wines of our family.

ORIGIN OF THE NAME: Etna is very rich in volcanic caves, full of wonders and spectacular galleries. Grotta della Neve has been used for a long time as a snow cellar and today gives its name to our Etna DOC white wine, restoring the meaning of the uniqueness of the territory and the sense of a unique experience.

### TASTING NOTES (29/11/2023)

👁️ **COLOUR:** Straw Yellow with soft golden reflections

👃 **BOUQUET:** Mineral and elegant, aromas of lemon peel, flowering broom and fresh almonds. Salty puffs and light hints of hydrocarbons typical of the Etna soil

👄 **TASTE:** Good acidity and gustative grit, long and pleasant sip

🍽️ **FOOD & WINE:** Ideal with seafood cuisine

🌡️ **SERVING TEMPERATURE:** 10°-12°C

### AGRONOMIC DATA

GRAPES: 90% Carricante, 10% Catarratto

PRODUCTION ZONE: Etna south side. We are a Mompeluso, Nicolosi

ALTITUDE: 900 meters above sea level

TYPE OF SOIL: Volcanic matrix sands with high drainage capacity

METHOD OF CULTIVATION: Simple spurred cordon

PLANTING DENSITY: 5.200 plants per hectare

YIELD PER HECTARE: 90 quintal

HARVESTING PERIOD: First decade of October

HARVESTING METHOD: Manual

### OENOLOGICAL DATA

ALCOHOL CONTENT: 13 % Vol.

SULPHITES CONCENTRATION: 80 mg/lit

VINIFICATION: Cryomaceration, 6 months in tanks with agitation of the fine lee. A very small part rests in large 20HL french oak barrels

REFINEMENT IN BOTTLE: 3 – 6 months

### ON THE MARKET

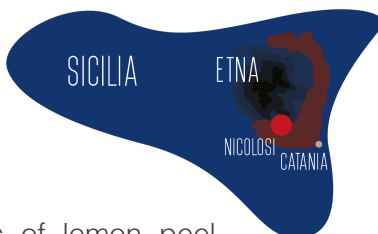
DISTRIBUTION: Ho.Re.Ca.

ANNUAL PRODUCTION: 12.000 bottles

BOTTLE SIZE: 75 cl e 150 cl

PACKAGING: 6 bottles (horizontal)

CORK: Ardeasel



@seraficaterradioioevino

serafica.it