

# Trainara Etna Bianco DOC



- The Alessandro family has been producing wine for 4 generations on the hills in **Camporeale (Palermo)**.
- Generazione Alessandro is the project of three cousins – Benedetto, Anna and Benedetto – who, together with their fathers, decided to embark on a new endeavor on Etna, a very diverse viticulture territory unparagoned in the world, giving life to wines with unique, strong identity.
- The property extends for about ten hectares on the north-east side of the volcano. The vineyards are located on plots of land in close proximity but with different geomorphological and microclimatic characteristics, which profoundly influence the yield of the grapes. They are in Linguaglossa (Contrada Sciaramanica, and Contrada Borriglione) in Castiglione di Sicilia (Contrada Crasà, and Contrada Piano Filici)

**Varietal:** 85% Caricante, 15% Catarratto

**Appellation:** Etna Bianco DOC

**Production Zone:** North-East side of Etna, municipality of Castiglione di Sicilia in contrada Piano Filici. Altitude 640 mt asl.

**Soil:** Volcanic sands

**Vinification:** Grapes hand-picked in the early hours of the morning (beginning of October). Soft pressing after cooling the grapes and slow fermentation in stainless steel tanks (20 days)

**Maturation:** 10 months in steel tanks on the fine lees at 10-12 °C and at least 4 months in bottle at a constant temperature (18°C)

A **very distinctive white wine** with a unique and complex bouquet. It is awarded the **Tre Bicchieri by Gambero Rosso** and **90+ point by Wine Enthusiast**.



- *Bright straw yellow. pleasant notes of lemongrass alternate with aromatic hints of thyme, sage and catmint, accompanied by a delicate hint of mineral flint. On the palate, a pleasantly savory entrance reveals its most intimate connection with the territory, leaving space to a lively freshness, with a finish that provides notes of pink grapefruit*
- *Perfect as an aperitif, it pairs well with seafood appetizers, grilled king prawns and scampi*

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