



BARONE DI VILLAGRANDE ETNA BIANCO 2022

They say that Sicily is a land of contrasts and so is this wine. The scent gives a glimpse of dry and straight sensations, smoothened by oral and white fruits notes. The first sip is fresh and straight, enveloping at the same time.

TASTING NOTES

Colour: light straw color with intense green reflections

Bouquet: Inviting aromas of fragrant wildflower, white stone fruit, aromatic herb and a whiff of wet stone take center stage

Palate: The scent gives a glimpse of dry and straight sensations, smoothened by oral and white fruits note

Food Pairing: Perfect with shellfish and raw fish, also with stronger flavours, and with semi-aged cheese.

Cellaring:

TECHNICAL DETAILS : **Production Area :** Milo (700 m) Exposure / South-East **Variety :** Carricante 90%, other Indigenous Etna grapes 10% **Training System :** Guyot 7000 vines per hectare

Fermentation : Stainless Steel, bottling 10 months from the harvest.

Serving Temperature : 8-10° C **Alcohol:** 13% **Notes :** A wine that shows immediately some marked acidity notes and a persistent minerality, that suggests its longevity.

AWARDS :

Robert Parker Wine Advocate 88 points