

Marchese delle Saline 'Tiade' Etna Bianco

(Etna Bianco DOP)

100% Carricante



The Tiade Etna Bianco comes from young Carricante vines on the slopes of Mount Etna at about 700 meters above sea level. The grapes are hand-harvested, destemmed, and sit on the skins at cold temperatures for a couple of hours before being pressed. Natural fermentation took around 20 days, and malolactic was not carried out before its 8-month rest on the fine lees. Bottled without fining or filtering, the result in the glass has a gorgeous straw yellow color, and a nose that is full of grapefruit citrus, floral notes, and wet stones. The mouth feel is lovely, with bright fruit, yellow flowers, and ample acidity to keep the drive of the mineral and earth terroir very present.

Bon Vivant

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