

FUMANTE

ETNA BIANCO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 8 ha

Soil composition: result of volcanic eruptions and accumulations of lava volcanic, sandy, mineral and body lava

Training method: alberello and contropalliera

Elevation: 2,460 ft a.s.l.

Vines/ha: 4,500 vines/ha

Exposure: North side of Mount Etna

Vines age: 10 years

Harvest time: end of September-first part of October

First vintage: 2016



WINEMAKING & AGING

Varietal composition: 70% Carricante, 30% Catarratto
Fermentation

Container: stainless steel tanks

Length: 15 days

Temperature: 54-57 °F

Maceration

Technique: in stainless steel tanks

Length: 2 weeks

Malolactic fermentation: no

Aging

Container: 50-100hl stainless steel tanks

In bottle: 15 days



TECHNICAL DATA

Alcohol: 12.5%

Residual sugar: 4.5 g/l

Acidity: 6.6 g/l

Dry extract: 0.992 g/l



FOOD PAIRINGS

Ideal for fish dishes.



TASTING NOTE

Straw yellow color with green reflections.

Notes of white-fleshed fruit on the nose.

Excellent acidity in the mouth with a flinty aftertaste.

PRODUCER PROFILE

Estate owned by: Madaudo family

Winemaker: Andrea Madaudo & Enrico Paternoster

Total land under vine: 8 ha

Winery production: 60,000 bts

Region: Sicily (Italy)

