



VINITY
WINE COMPANY

Monterosso

Crater – Etna Bianco

Appellation: Etna Bianco DOC

Type: White, dry

Varietal: 100% Carricante

The section of the altimetric map highlights the majestic height of Mount Etna, which is around 3,329 m asl. and the names of the summit craters formed during the various eruptions: Voragine (1945) and Bocca Nuova (1968) which together constitute the Central Crater, North-East Crater (1911), South-East Crater (1971) and New Crater of South East (2011)

Tasting Notes

Color: Straw yellow

Bouquet: Scent of citrus, apple, minerals.

Taste: Focused, full white orchard fruit and citrus notes with a long mineral finish.

Alcohol: 12%.

Serving Temperature: Chilled 12° C (55°F).

Pairing

Fish and shellfish dishes, chicken, pasta primavera, seafood pasta dishes.

Vineyard Notes

Location: 37°38'57" N 15°05'39" E

Elevation: 600 meters (1,970 feet) a.s.l.

Exposure: South east.

Soil: Pozzolanic type volcanic.

Vine age: Between 70 and 100 years.

Density: 9,000 vines/ha.

Treatments: Copper and Sulfur.

Winemaking Notes

Vinification: Stainless steel.

Aging: 1 year in the bottle.



L'Azienda Agricola Monterosso was born when three friends, Aurelio Marconi, Giovanni Ferlito and Gianluca Strano, united by love for their land joined together. Their vineyard enjoys a unique panorama ranging from the Ionian Sea to the central crater of Etna, passing through the volcanic cones of the South-East. The philosophy that inspires the work in the vineyard is simple: a return to tradition methods, a respect for nature and creative innovation. The spiritual bond that tied our ancestors to the earth inspired them to work the vines on the ancient volcanic cone. Today, the work in organic farming allows the wine to fully express the terroir of this unique place.