



VINITY

WINE COMPANY

Rocca Coeli Etna Bianco

Appellation: Etna DOC

Style: White, dry

Blend: Carricante and Minnella.

Rocca Coeli Etna Bianco is an very elegant wine, yet it has the typical acidity and minerality expected of an Etna Bianco.

Tasting Notes

Color: Light straw yellow with greenish reflections.

Bouquet: Delicate notes of white fresh and yellow fruit, a hint of anise and a little brioche, a persistent minerality of saline and volcanic tuffa.

Taste: Surprisingly full and very mineral with a chalky touch and a hint of smoke layered over typical fresh Etna acidity.

Pairing

Grilled fish, fresh Ricotta and bruschetta, white meats, grilled vegetables, and soft goat cheese.

Vineyard Notes

Vineyard Location: Castiglione di Sicilia.

Elevation: 800 meters (2,625 feet) a.s.l.

Winemaking Notes

Vinification: Traditional fermentation of white wine with temperature controlled process.

Aging and Maturation: Used *tonneaux* for a variable time depending on the vintage. Additional aging in bottle for an average period of 10 months.

Production: About 2.000 bottles/year.



Rocca Coeli was founded by a desire to pursue excellence, and authentic passion for the different expressions of Sicilian terroir, Salvatore Geraci and his family recently decided to invest on a new project by buying a property on the north side of the volcano Etna. The vineyards are located at an altitude on 800 m a.s.l. and are located in Castiglione di Sicilia, the grand cru of Etna.