



NERELLO MASCALESE BIANCO

TERRE SICILIANE IGT

- Appellation: Terre Siciliane iGT
- Type: white wine – still
- Harvest time: late august/early september
- Grape: nerello mascalese
- Fermentation: traditional by wild yeasts at open air.
- Maceration: none
- Ageing: 6 months in cement
- Alcol: % Vol. 12
- Average bottles produced: 6000

From an early harvest of the red grape Nerello Mascalese, a very unusual white on the modern scenario, but actually made just recovering an old the tradition of the local aristocratic families to make *blanc de noir* from this grape as a base for *champenois* sparkling wines.

After a super gentle press, is fermented in stainless steel and aged for 6 month in cement on the lees. .

Light in alcol with 12% ABV, is super fresh and mineral in the nose with flint and graphite notes, very crispy on the rvest palate with some note of grapefruit and small red fruits with the typical salty and mineral feeling of the Etna volcanic soil in a quite unusual long after taste turning almost in umami flavor.