

FUMANTE ETNA BIANCO DOC CAMPORÈ

TASTING NOTE



Straw yellow color with green reflections. Notes of white pulp fruit on the nose. Excellent acidity in the mouth with flint stone aftertaste.



PRODUCER PROFILE

Estate owned by: Andrea Madaudo
Winemaker: Andrea Madaudo
Total land under vine: 8 ha
Winery production: 60.000 bottles
Region: Sicily



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: 750 m a.s.l.
Vines/hectare: 4.500/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: 12-14 °C

Maceration

Technique: in stainless steel tanks
Length: 2 weeks

Malolactic fermentation: no

Aging

Container: 50-100 hl stainless steel tanks
In bottle: 15 days



ANALYTICAL DATA (VINTAGE 2022)

Alcohol: 12,5 %
Ph lever: 3,29
Residual sugar: 4,5 g/l
Acidity: 6,6 g/l
Dry extract: 0,992 g/l



FOOD PAIRINGS

Ideal with fish dishes.

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