

GENERAZIONE ALESSANDRO

TRAINARA

ETNA BIANCO DOC

Trainara was born to express the character of Carricante grown in our vineyards, on the north-eastern side of the volcano. The aroma and flavour consist of a delicate combination of aromatic herbs and mineral notes followed by a subtle citrus finish.

TECHNICAL SHEET

Appellation: Etna Bianco Doc

Grape variety: Carricante 90%, Catarratto 10%

Production area: north-eastern slope, municipality of Castiglione di Sicilia and Linguaglossa

Harvest period: early October

Crushing: hand harvested grapes put in small crates in the early morning, then destemmed, chilled and pressed softly

Alcoholic fermentation: about 20 days at 15°C in stainless steel tanks

Maturation: 10 months in stainless steel tanks on its lees at 10-12° C

Bottle ageing: at least 4 months at steady temperature (18°C)

ORGANOLEPTIC FEATURES

Colour: bright straw yellow

Aroma: on the nose it is fresh and fragrant, with pleasant notes of lemongrass intermingled with aromatic hints of thyme, sage and catmint, accompanied by a delicate mineral hint of flint

Taste: a pleasantly savoury mouthfeel reveals its most intimate connection with the territory, yet allowing space for a lively freshness, with a finish that provides notes of pink grapefruit

