



TENUTE  
MANNINO

# AURANTICA

## DOC WHITE



**VINES:** Carricante and Catarratto

**DISTRICT:** The vineyards are located in the district of Le Sciarelle in the Municipality of Viagrande, on the eastern side of the volcano

**ALTITUDE:** 450 meters above sea level

**FARMING TYPE:** espalier on sandy soils of lava origin, with strong temperature variations between day and night

**AGE OF THE VINEYARD:** over 20 years

**HAVERST PERIOD:** second ten days of September

**YIELD PER HECTARE:** 70/80 tons/hectare

**VINIFICATION:** Vinification with soft pressing, cold static decantation, alcoholic fermentation in steel at controlled temperature (14-15 C°)

**AGING:** Some months on the fine lees and then in bottle

**ALCOHOL CONTENT:** 12,5% Vol.

### MARKET INFORMATION

**ANNUAL PRODUCTION:** 2,000 bottles

**BOTTLE SIZE:** 0,75 lt – 1,5 lt

**BUNDLE:** 6-bottle cartons (horizontal)

**DESCRIPTION:** Etna Bianco DOC "Tenute Mannino di Plachi" is obtained from Carricante grapes, to which Catarratto is added in small quantities. Pressing and soft pressing, slow fermentation for at least 20 days at very low temperature and then traditional white wine making. It has a straw-yellow color with light golden reflections and a beautiful light. The nose is elegant with notes of citrus, but also flint, butter and ginger. The taste is very easy to drink and highlights the mineral component, well balanced in all its components.