



TENUTE
MANNINO

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ETNA BIANCO D.O.C.



Scheda Tecnica

www.tenutemannino.com

Bouquet: Elegant nose. Citrus and peach notes are perceived. Also perceived orange blossom, butter, ginger and flint.

Taste: pleasant and balanced. Sapidity, acidity and persistence make this wine extremely pleasant to drink.

Vintage: 2023

Classification: Etna D.O.C. Bianco

Production Area: Viagrande (CT) –
*CONTRADA SCIARELLE South-Est
Side of Etna*

Altitude: 400 – 450 m.s.l.m.

Age of Grapes : 10 – 25 Years

Yield per Hectare: 65 - 70 q.li/Ha

Soil: Fine Volcanic Sand Rich in Iron, Silicon and Pumice. Any paroxysmal eruptions can enrich the soils of lapilli and lava sands

Method of Growing: Spalliera a Cordone Speronato e Alberello Etneo

Grapes: 80% Carricante
20% Catarratto

Aging: Steel Tanks of 50Hl

Corck: Nomacorc – Select Green 100

Alcool: 12,50% vol.

Harvest: Manual during first week of October

Color: straw yellow with golden reflections

Food Matches: Raw fish, appetizers, first and second courses of fish

Service Temperature: 10° - 12°

Bottles Size : 0,75 lt. – 1,50 lt.

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