

Nonaluna



- Denomination: Etna Bianco DOC (White)
- Production Zone: Etna Nord – Contrada Montelaguardia
- Climate: hilly characterised by strong day/night thermal excursions.
- Land: volcanic, rich in minerals.
- Fermentation: thermal conditioning.
- Altitude: 730/750 m above sea level.
- Grape variety: Carricante 100%
- Production Yield: 40/50 hl/hectare.
- Wine-making technique: maceration on the skins.
- Aging: in medium-sized wooden barrels of the finest quality.
- Refinement: in bottles for circa 1/3 months.
- Colour: yellow with golden tones.
- Scent: elegant, floral and fruity aroma.
- Taste: very distinctive taste, fruity richness, the right acidity that supports the finish.
- Alcohol content: 12.5° - 13°
- Pairing: shellfish, seafood and fish-based dishes.
- Serving temperature: 12/14° C
- Storage: in cold cellar at temperature of 15/16° C