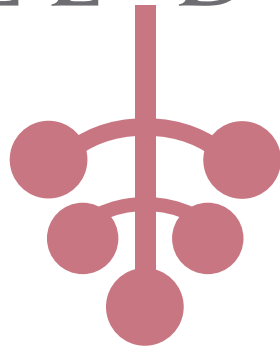


# TERRAZZE DELL'ETNA



**Name:** **Ciuri**

**Denomination:** Vino bianco (White wine)

**Grape variety:** 100% Nerello Mascalese

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**Production area:** Municipality of Randazzo (CT),  
northwest side of Etna

**Altitude:** 700 - 950 meters m.s.l.

**Average year of the vineyards:** 10 - 15 years

**Training system:** Etneo head-trained system  
and spurred cordon

**Plant density:** 7,000 plants per hectare

**Soil composition:** volcanic, rich in structure.  
Dark soil born from the disintegration of  
ancient lava flows coming from the volcano

**Yield per hectare:** 10,000 kilos per hectare  
(about 1,6 kilos per plant)

**Harvest period:** second week of September

**Vinification:** : vinification in white of red grapes,  
immediate separation of the must from the skins  
through soft pressing, 50% yield in must

**Aging:** batonnage on the noble lees in steel tanks for at  
least 8 months. Aging in bottle of minimum 6 months

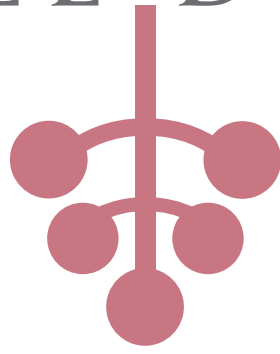
**Alcohol:** 13%

**pH:** 3,25

**Total acidity:** 6,20 g/l



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**Grape variety:** 100% Nerello Mascalese

**Serving temperature:** 10° - 12°C

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## Visual Analysis

The color is light straw yellow with great clearness

## Olfactory Analysis

The aroma is fresh and vibrant with notes of tropical fruit and some scents of rosemary

## Gustatory Analysis

The mouthfeel is sapid and fresh, with good body that perfectly engages on the acid plug of this white wine.  
It leaves a pleasant mineral closure in the mouth

## Final Sensations

It is a wine of great drinking pleasure, fruity and fragrant

## Food Pairing

It pairs well with light first courses, white meats, fresh cheese and fish, including raw seafood