



# Petra lava

BIANCO

## The Volcano's son

Appellation

DOC "ETNA" - Controlled place-name "ETNA"

Grape varieties

Carricante and Catarratto

Production areas

vineyards on the slopes of Volcano Etna in Castiglione and Randazzo districts; counter-espalier growing on volcanic-origin sandy soils, with strong thermic changes between day and night

Production technique

grape manual harvest in the first decade of October; grape cryo-maceration, soft pressing and temperature-controlled fermentation

Raising

in steel for at least 4 months

Colour

straw yellow

Perfume

flowery, with pleasant broom hints

Taste

dry, harmonious and pleasantly acidulous

Alcoholic strength

12,50%

Food pairing

fish and shellfish dishes

Serving temperature

14°C



Antichi Vinai

1877