



BRAVO WINE IMPORTING & DISTRIBUTING

Etna Bianco Campore DOC Sicilia



Grapes: Carricante 70% – Catarratto 30%

Classification: DOC

Colour: White

Area of production: San Lorenzo

Altitude: 750m above sea level

Vines: 15-20 year old head trained vines

Vinification: at a controlled temperature of 12-14°C in stainless steel vats

Ageing: a four month fermentation period in stain-less steel vats

Alcoholic volume: 12.5% vol.

Serve at: 10-12° C.

Tasting notes: This is a crisp and fruity straw coloured wine with an excellent acidity and a pleasant bouquet of white fleshed fruit with a flinty undertone. Summer in a bottle.

Goes well with: fish based first courses

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Bravo Wine Importing & Distributing

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