

# MIRANTUR BIANCO 2022

SERAFICA  
terra di olio e vino

## Terre Siciliane


### Indicazione Geografica Protetta


Fruit of grapes irradiated by the sicilian sun that from the slopes of Etna look at the sea and marvel, this wine is obtained from native grapes of Catarratto coming from the vineyards of our family located at 900 m.a.s.l. and whose roots are rooted in soils of origin volcanic.


ORIGIN OF THE NAME: Constantly marveling in front of an imposing and mighty volcano, which gently declines its gaze towards the infinite sea; complementary and adjacent vision of a Sicilian territory intense and full of emotions. This is the Sicily that we want to tell in our Mirantur.

### TASTING NOTES (29/01/2024)

 COLOUR: Bright straw yellow

 BOUQUET: Intense, elegant and mineral. Seductive and complex, scented with citrus, white flowers, tropical fruit and slightly herbaceous notes

 TASTE: Dry, vertical and of good persistence. He lets himself be appreciated for his well-known characteristics

 FOOD PAIRING: To try with seafood appetizers and white meat dishes

 SERVING TEMPERATURE: 8° - 10° C

### AGRONOMIC DATA

GRAPES: Catarratto

PRODUCTION ZONE: Etna south side. Where are in Mompeluso, Nicolosi

ALTITUDE: 850 meters above sea level

TYPE OF SOIL: Volcanic matrix sands with high drainage capacity

METHOD OF CULTIVATION: Simple spurred cordon

PLANTING DENSITY: 5.200 plants per hectare

YIELD PER HECTARE: 90 quintal

HARVESTING PERIOD: Second decade of September

HARVESTING METHOD: Manual

### OENOLOGICAL DATA

ALCOHOL CONENT: 13 % Vol.

SULPHITES CONCENTRATION: 50 mg/ltr

VINIFICATION: Cryomaceration, 3 months in thaks with agitation of the fine lee

REFINEMENT IN BOTTLE: 3-6 months

### ON THE MARKET

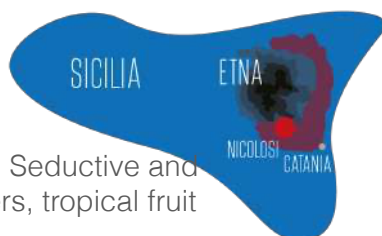
DISTRIBUTION: Ho.Re.Ca.

ANNUAL PRODUCTION: 30.000 bottles

SIZE: 75 cl

PACKAGING: 6 bottles (horizontal)

CORK: ARDEASEL



  
  
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