



TENUTE ORESTIADI
GIBELLINA

La Gelsomina

gli estremi

Identity, strength. From the skilful vinification of the Carricante and Catarratto vines, grown at over 500 meters above sea level on the volcanic-clayey soils of La Gelsomina, a bold white of rare elegance is born; a symbol of a strongly characterizing heroic viticulture.



ETNA BIANCO

REGION: Sicily

DENOMINATION: DOC Etna

VARIETY: Cataratto, Carricante

ALCOHOL CONTENT: 12,5%

VINIFICATION

Aging for 4 months in steel and at least 4 months in the bottle.

COLOR

Straw yellow with light golden reflections.

NOSE

Intense, elegant and complex. There are hints of white pulp fruit and jasmine broom flowers, enriched by light citrus notes.

PALATE

Pleasant and harmonious.

SERVICE TEMPERATURE

10/12°C

PAIRINGS

Excellent as an aperitif, but also throughout the meal. It goes well with first and second courses based on fish and shellfish (sushi, couscous). Pleasant in combination with typical Etna cheeses.

INDICATIONS

SOIL: lava land

ALTITUDE: up to 530 m a.s.l.

HARVEST PERIOD: September

HARVEST METHOD: by hands



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