

SICILY

ETNA BIANCO

TOP 10

Etna Bianco DOC



CARRICANTE

maximum of **60%**



OTHER WHITE GRAPES (Catarratto, Minnella)

up to **20%**

The principal white varieties cultivated here are the:

Carricante

The name derives from the great productive capacity that characterizes this varietal. In the blend that includes the Etna DOC White, there must be present at least 60% of this variety. In fact, the majority of the wines that are conferred the title of Etna DOC Bianco are composed in most cases, of only Carricante grapes.

There also exists Etna Bianco DOC Superiore, which includes Carricante from the Milo area or the eastern slope of Etna, which must make up at least 80% of the wine in order to earn the Title.

Catarratto

Utilized for the production of Elba whites, but also very diffuse in the provinces of Trapani, Palermo, and Agrigento. There exist many varied types with just as many aromatic and gustative differences. Generally, one can affirm that it brings structure to the blends to which it belongs.

Etna Bianco DOC

GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.

 SHORT (5-8 years)

 MEDIUM (10-15 YEARS)

 LONG (more than 15 years)

94

 **Etna Bianco DOC Superiore Pietramarina 2013**
BENANTI

From Milo, a wine composed only of the Carricante grape. Patience is often the best quality for appreciating this wine that today demonstrates a simple nose and a more articulated mouth, but is a bit reluctant in showing off its potential. Most surprising is the polish, authenticity, and the typical character of the sensations. Excellent persistence.



94

 **Etna Bianco DOC A'Puddara 2015**
TENUTA DI FESSINA

The grapes, only Carricante, come from a vertical vine growing area. The choice of wood in big barrels does not appear to be out of place, especially in a vintage with some rain, like this one. Aromas of anise, sweet spices, and citrus. In the mouth, the citrus precedes its softer, fruity side. Notes of anise and salt are present.



93

 **Etna Bianco DOC Contrada Villagrande 2014**
BARONE DI VILLAGRANDE

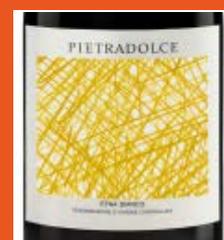
Carricante base with 10% of the whole subdivided between Minnella, Catarratto, and Visparola. The nose is subtle with notes of orange blossom, citrus, and mint. The mouth is an indicator of how taut and dry it is. However, it does not become one-dimensional, as demonstrated by its soft touches and balsamic flashes.



92

 **Etna Bianco DOC 2016**
PIETRADOLCE

Only Carricante. Intense enough aromas that recall citrus, especially bergamot, associated with herbaceous notes in the noble sense of the term. Anise and some hints of green resin, such as galbanum are also present in the mouth, establishing a background of a rather complete catalog in which citrus and white peach intersect.



WINE RANKING

91

**Etna Bianco DOC Erse 2015**

TENUTA DI FESSINA

In addition to Carricante, there is a touch of Minella here. These grapes, not used in the top of the line Musmeci, are added to the Erse. A dense, olfactory profile not for its depth, but for its complexity. In the mouth, a citrusy elegance, balsamic and salted, remains along with an augmented texture of the wine. Smoky finish.



90

**Etna Bianco DOC Alta Mora 2015**

CUSUMANO

The articulation with which the nose and mouth unveil the descriptors is carried out in the usual way, with a citrus take-off of bergamot and kumquat that is followed by white fruit, such as peach and apple. The third element of this triad of sensations differentiates itself on the nose with anise, while the mouth turns toward an almost sea-like flavor. This wine already demonstrates a nice balance.



89

**Etna Bianco DOC Arcuria 2015**

GRACI

Citrus, on the nose and in the tasting is there, but it is a bit modest with respect to the usual fruity aspect that returns to white peach and pineapple. Here and there, from mid-sip and beyond, suggestions of green tea, wild fennel, and salt. Good post-sip persistence.



88

**Etna Bianco DOC Contrada Calderara 2015**

COTTANERA

Lemon and white pepper describe only a partially typical nose that is still very pleasing. The sip has a taut and agile dimension, compensated, in particular fashion, at the start of the sip by nicer notes, in terms of smoothness, of white peach and pear. The flavorful finish of its silhouette soars.



88

**Etna Bianco DOC Pietrarizzo 2016**

AZIENDA AGRICOLA TORNATORE

After an initial reduction, the fruited part takes on well-defined tones, alternating between sensations of bergamot and pear. In the mouth, the fruit has the semblance of white peach accompanied by a citrusy juiciness at the entrance. From mid-mouth and beyond some of the citrus is substituted by subtle mentholated notes.



89

**Etna Bianco DOC Fondo Filara C. da Monte Gorna Bio 2016**

NICOSIA

Carricante makes up 60% of this wine, while it is finished with Catarratto. Aromas of bergamot, fruit, white-fleshed fruit, and resin. In the mouth, a flavorful slant with structure, likely due to the use of wood with annexed bâtonnage that manifests itself in the wine through a spicy complexity that never overtakes the fruity aspect.



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Layout and design by **ZeppelinStudio.it**

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MAY 2017

SICILY - ETNA BIANCO TOP 10
WINE RANKING BY
MARCO TONELLI

TASTING PERIOD
MAY 2017

