



## ETNA BIANCO GAMMA

Sicily, Italy

Federico Curtaz

[www.federicocurtaz.it](http://www.federicocurtaz.it)

### Method & Production

The villages of Milo and Biancavilla are home to the vineyards for this wine. They are old, alberello-trained vines planted at an altitude of between 750m – 900m. Manual harvest of the Carricante grapes. Fermented using selected yeasts in stainless steel. Nine months on the lees. One year in bottle before release.

### Tasting Notes

Gamma is a graceful white wine with a vertical palate, just as a mountain wine should be. It is suitable for long ageing, with a good balance of body and acidity. Delicious concentration, richness, and elegance which is very Burgundy-like. Textured and layered with a great persistent finish.

### Food Matching

Oysters

| Code              | Label name        | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-------------------|-------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| <b>White Wine</b> |                   |               |         |         |              |           |         |            |       |         |
| FZ0122            | Etna Bianco Gamma | Carricante    | 2022    | 12.5%   | Cork         | 6x0.75lt  | No      | No         | No    | No      |