



ETNA BIANCO GAMMA

Sicily, Italy

Federico Curtaz

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
White Wine										
FZ0123	Etna Bianco Gamma	Carricante	2023	12.5%	Cork	6x0.75lt	No	No	No	No