



Made with native Carricante and Catarratto grapes grown at high altitudes, it has a brilliant straw-yellow colour and an intense bouquet reminiscent of apple and hawthorn. A remarkably fresh taste with mineral notes paired with a peculiar anise finish.

**ETNA BIANCO DOC 2015**  
DENOMINAZIONE DI ORIGINE CONTROLLATA

**Vintage** / 2015

**Vitigni** / Carricante 60% - Catarratto 40%

**Alcohol content** / 13% vol.

**Vineyards** / the soil is volcanic, very rich in minerals, at an altitude of 650-750 m above sea level, with good range of temperature between day and night.

**Harvest** / the second week of october.

**Wine making** / the carefully selected grapes are cold macerated. After destemming, they are pressed softly. After a 48-hour settling process, the juice is left to ferment at a controlled temperature for approximately 15-20 days.

**Ageing** / ageing in stainless steel vats on fine lees and approximately 3-4 months in the bottle.

**Tasting notes**

Colour / brilliant straw-yellow colour.

Nose / intense bouquet reminiscent of apple and hawthorn.

Palate / incredibly fresh taste with mineral notes, along with a peculiar anise finish.

**Serving temperature** / 10-12° C

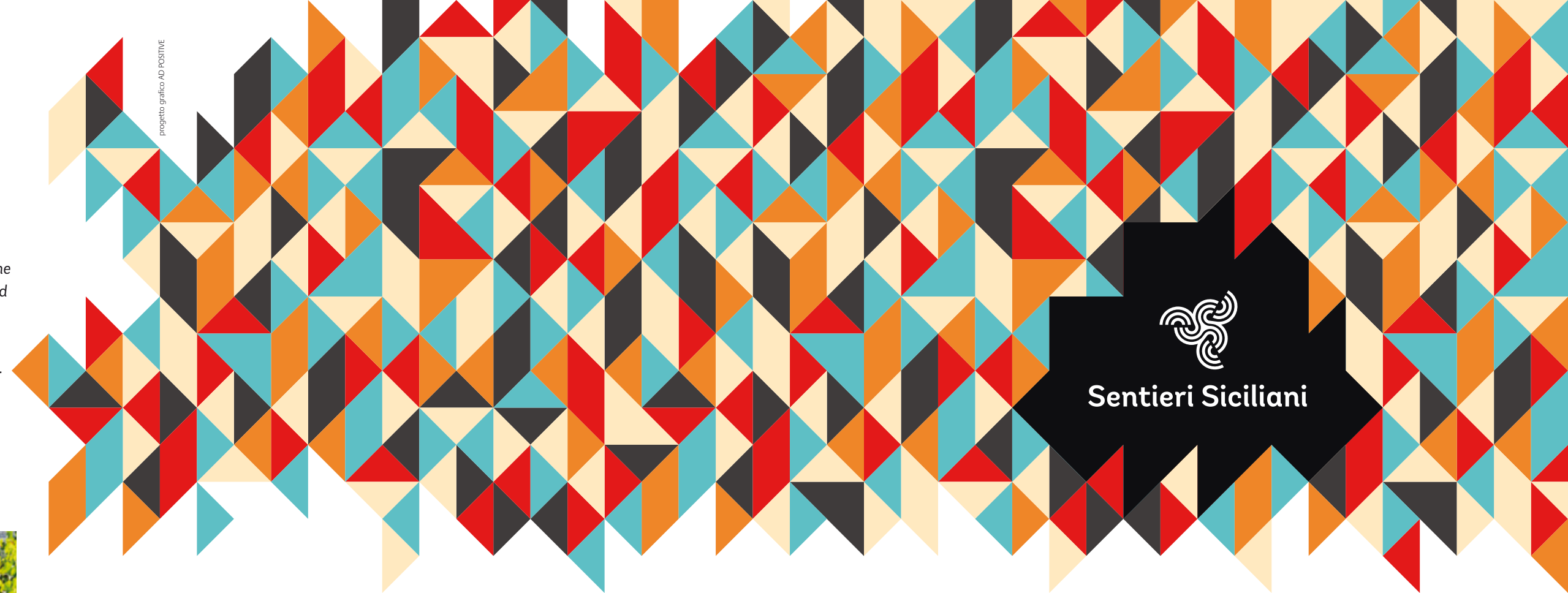
*Sicily, caught between ancient natural beauty and traditions.*

*Sentieri Siciliani deals with the sale of typical Sicilian products. It's origins come from the idea of exporting the excellence of our land, and especially the Sicilian viticulture, around the world.*

*After many years of actively working in agriculture trade and collaboration with local farmers, we have decide to meticulously select the best products for global distribution.*

*Through these products we want to introduce a voyage of discovery and knowledge of infinite nuances of an island with thousands of years of culture and tradition.*

*Our wines are made with the best selection of grapes situated on the slopes of the volcano Mt. Etna, from the East Coast to the West Coast of Sicily.*



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Made with native grapes Nerello Mascalese and Nerello Cappuccio grown at high altitudes on the slopes of Mt. Etna, this wine has an intense bouquet with elegant hints of wild red fruit, spices and liquorice. A dry, robust and lingering flavour with a pleasant balsamic finish.

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#### ETNA ROSSO DOC 2014

DENOMINAZIONE DI ORIGINE CONTROLLATA

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**Vintage /** 2014

**Grape variety /** 80% Nerello Mascalese - 20% Nerello Cappuccio

**Alcohol content /** 13% vol.

**Vineyards /** the soil is volcanic, very rich in minerals, at an altitude of 650-750 m above sea level, with good range of temperature between day and night.

**Harvest /** mid-end of October.

**Wine making /** after destemming the selected grapes are left to macerate and ferment at a controlled temperature for approximately 10-15 days. After drawing off, malolactic fermentation in steel vats always follows.

**Ageing /** ageing in stainless steel vats, 5-6 months in barriques, 3-4 months in large oak casks and 3-4 months in the bottle.

**Tasting Notes**

**Colour /** ruby red.

**Nose /** an intense bouquet with elegant hints of wild red fruit, spices and liquorice.

**Palate /** dry, robust and lingering with a pleasant balsamic finish.

**Serving temperature /** 16-18° C



Created from an ancient grape varietal Frappato typical of southeastern Sicily, this wine is distinctive for its pleasantly fragrant bouquet of fresh red fruits, raspberries and blueberries, while its taste is both lively and soft.

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#### FRAPPATO DOC 2015

DENOMINAZIONE DI ORIGINE CONTROLLATA

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**Vintage /** 2015

**Grape variety /** 100% Frappato

**Alcohol content /** 12,5% vol.

**Vineyards /** sandy soil, situated at approximately 200-250 m above sea level.

**Harvest /** by hand into crates, in September.

**Wine making /** grapes are carefully selected, destemmed and left to macerate and ferment at a controlled temperature for approximately 15 days; malolactic fermentation takes place in steel vats.

**Ageing /** in stainless steel vats on fine lees and approximately 1-2 months in the bottle.

**Tasting Notes**

**Colour /** purple-tinged ruby red colour.

**Nose /** pleasantly fragrant bouquet of fresh red fruits, raspberries and blueberries.

**Palate /** fresh, lively and soft.

**Serving temperature /** 13-15° C



Straw-yellow with golden highlights, it has a fresh and intense bouquet with hints of banana and yellow flowers. Notes of exotic fruits are perceived by the palate where the wine reveals its fullness, savouriness and good structure. Insolia is a grape variety of ancient origins commonly found in Sicily.

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#### INZOLIA 2016

DENOMINAZIONE DI ORIGINE CONTROLLATA

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**Vintage /** 2016

**Grape variety /** 100% Insolia

**Alcohol content /** 12,5% vol.

**Vineyards /** the soil tends mainly to clay, at an altitude of approximately 200 m above sea level.

**Harvest /** by hand into crates, in September.

**Wine making /** Maceration / the carefully selected grapes are cold macerated for 12 hours; after destemming, they are pressed softly. Fermentation / after a 48-hour settling process, the juice is left to ferment at a controlled temperature of 15-18°C for approximately 20-25 days.

**Ageing /** in stainless steel vats on fine lees and approximately 2-3 months in the bottle.

**Tasting Notes**

**Colour /** straw-yellow with golden highlights.

**Nose /** fresh and intense bouquet with hints of exotic fruit and yellow flowers.

**Palate /** fullness, savouriness and a good structure.

**Serving temperature /** 10-12° C