



Aurora

General Notes: AURORA, which also means dawn in Italian, here on Mt. Etna is the name of a small and graceful, native butterfly (painted on the label), currently at risk of extinction. All work in the vineyard is done by hand using natural products. Biotechnology and systemic methods are not used in winemaking. Transfer and bottling are carried out according to the phases of the moon. WINIFICATION: direct pressing of whole grapes with static and natural settling of the must for about 30 hours Yeast: addition of selected autochthonous yeasts Duration of alcoholic fermentation: 15-20 days Duration of refining: in steel tanks for 6 months Filtration: only during bottling Clarification: natural settling and decanting Racking during refinement: 3 times Addition of sulphur dioxide: small doses before fermentation and bottling

Gastronomical Matching: Versatile in combinations, it can accompany dishes based on legumes, fish or white meat, try with peas soup.

Product Description

Winery: I Vigneri

Region: Sicily

Grape: Carricante 90% - Minnella bianca 10%

Production Area: Locality Caselle in the municipality of Milo (CT)

Appellation: DOC

Harvest Period: First half of October

Soil: Volcanic, sandy

Plant Breeding: Alberello Etneo with chestnut post

Serving Temperature: 8° - 10° C.

Alcohol Strength: 11,5%

Tasting notes: Colour: Straw Yellow with golden reflection Nose: White peach, grapefruit and tropical papaya fruit, pineapple open the nose, which then lets you perceive buttery tones, citrus nuances and mineral hints (graphite). Palate: On the palate it has a smooth and seductive acidity, almost satin, and a long persistence, reminiscent of aromatic herbs, Rosemary and Thyme