

WIEGNER

Rampante



Certification: Etna D.O.C.

Farming: Organic

Grape variety: Carricante

Planting Year: 2004

Type of soil: Volcanic

Altitude: 750 meters above sea level

Exposure: East-West (Contrada Rampante)

Pruning: Spurred cordon

Vinification: Fermentation in ceramic vessels (Amphora)

Aging: Ceramic amphora for 6/8 months, then bottle-aged

Alcohol content: 13% Vol.

TASTING NOTES

Color: Straw yellow with greenish reflections.

Bouquet: Intense and varied bouquet of yellow flowers, peach, apple, and fresh pear, with a hint of herbs.

Taste: Characterized by lively acidity and good structure, whose combination creates a profile that is both full-bodied and soft, balanced, saline, and with a very long finish.

Pairing: Shellfish, vegetarian dishes, appetizers and snacks.

Suggested serving temperature: 10-12 C°

