

ETNA BIANCO DOC 'TYME'

2018 | White Wine



Case Size: 6

The wine displays a luminous straw yellow color with golden highlights, reflecting its evolution over time. The nose is complex and layered, revealing aromas of ripe citrus, yellow apple, and white peach, followed by hints of Mediterranean herbs, acacia honey, toasted almond, and a pronounced flinty minerality. On the palate, it is vibrant and structured, with fresh acidity supporting a textured, savory mouthfeel. The extended aging enhances depth and balance, culminating in a long, persistent finish marked by saline nuances and the unmistakable volcanic signature of Etna.

Vinification:

Etna Bianco TYME 2018 is produced from carefully selected grapes grown on the volcanic slopes of Mount Etna, where altitude, lava soils, and significant diurnal temperature variations define its character. The grapes are hand-harvested at optimal ripeness and gently pressed to preserve freshness and aromatic precision. Fermentation occurs at controlled temperature in stainless steel tanks to maintain purity and enhance the expression of the terroir. The wine matures on its fine lees to develop texture and complexity before bottling. For the TYME selection, 828 bottles were further aged in our cellars for an additional five years, allowing time to refine structure, deepen balance, and elevate its natural elegance.

 Italy, Sicily

Alta Mora

Grape Varieties: Carricante

Classification: DOC | **ABV:** 12.5%