

GAMBINO VINI

WE ARE ON THE VOLCANO

*Etna, at the vertical limit of
vine cultivation, where
everything is extreme*



TIFEO BIANCO DOP ETNA

This crisp, fresh, white has a pale straw color with greenish hues. Full and persuasive to the nose, this refreshing white wine is dominated by the aroma of yellow flowers (think daisies, broom, and mimosa) with the subtle undertones of lemons. The palate is intensely fresh and dry, with a salty, mineral aftertaste.

DATA SHEET

Grape Variety

Carricante, Catarratto

Type of Soil

Volcanic

Cultivation System

220x80 cm Espalier

Vine Density

5700 Plants per Hectare

Yield Grape/Ha

6000-7500 Kilos per Hectare

Aging

*5 months stainless steel on the lees
and at least 3 months bottle aging*

Serving Temperature

13 - 14°C