



## SRC Etna Bianco

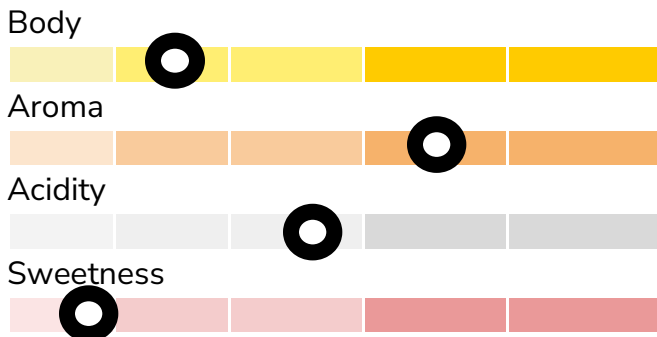
### Sicily, Italy

Crasà is a small farm situated in the heart of the Etna region. They specialize in producing natural wines by adhering to traditional wine-making principles and incorporating only modern practices that align with those principles. The winery is located in Contrada Calderara, the oldest wine production area in Etna DOC appellation, between the municipalities of Passopisciaro and Randazzo, in the center of the ancient vineyards. The grapes are handpicked and carefully selected. The

wine is fermented using only the natural yeasts present in the must and is not filtered or clarified until bottled.

### Tasting Notes

Lemon yellow colored wine. The wine has tropical fruit notes such as lemon along with a salty minerality. It's medium-bodied with a dry long-lasting finish.



### Food Pairing & Enjoyment

Great on its own or with light appetizers like ceviche, oysters or arugula salad.

### Technical Data

Production area:	Sicilia, Italy
Vintage:	2022
Varietal:	Carricante 80%, Grecanico 20%
Vinification:	Destemming, maceration for 12 hours in the press, soft pressing and spontaneous fermentation in small steel containers. Aging in stainless steel tanks.
Vineyard:	Single Vineyard 22 acres (9 hectares)
Soil:	Volcanic sand with stony skeleton
Elevation:	2000 feet (650m)
Harvest:	Hand Harvested
Farming:	Certified Organic