

VIVERA

ETNA BIANCO DOP SALISIRE

The Vivera family planted their Carricante vines on the northeastern side of Mount Etna in 2003. Salisire is made with 100% Carricante grapes, grown organically on volcanic soils at approximately 600 meters above sea level.

The name 'Salisire' is a combination on two words 'Sali' (*Uphill*) and 'Sire' (*Sir*) as this wine is dedicated to dad Antonino to remember all his efforts in planting this vineyard, the hard work and dedication to create this unique wine.

'Salisire' is a straw-yellow color with light greenish reflections. Floral with scents of pineapple and citrus pith. It seems broad and salty with minerals when first poured, gaining focus with air to become mouthwatering and deliciously cool. Pairs well with oysters and shellfish, fried fish, and vegetables.

GRAPES	100% Carricante
LOCATION OF VINEYARDS	Linguaglossa, Contrada Martinella
ORIENTATION	Northeast
ALTITUDE	600 meters above sea level
TYPE OF PLANTING	100% Certified Organic
SOIL	Volcanic soil with abundant rounded stones
TYPE OF CULTIVATION	Vertical trellis, spur-pruned cordon. 5,500 plants per hectare
VINIFICATION	Carefully selected grapes are hand-picked up to the second week of October. The grapes are de-stemmed and softly pressed without oxygen. Fermentation takes place at controlled temperatures (57-61F).
AGING	The wine rests on its fine lees for 12 months and is further refined in bottle for at least 20 months.
ALCOHOL CONTENT	13.5%
TOTAL PRODUCTION	20,000 bottles
OENOLOGIST	Loredana Vivera



LEONE ALATO USA
WINE & SPIRITS