# Serafica Mi<u>rantur Bian</u>co

### THE FACTS

CCUNTRY: Italy REGION: Sicily

**AFPELLATION:** Terre Siciliane IGT

CEPAGE: 100% Catarrato

W NEMAKING: Cryomaceration, 3 months in tanks with agitation of the fine lee

ALCOHOL BY VOLUME: 13.0% ACING: 3-6 months in bottle

AN NUAL PRODUCTION: 30,000 bottles

#### THE STORY

Se afica Wines is a family-owned estate on the southern slopes of Mount Etna, where volcanic so is and dramatic elevations shape expressive, mineral-driven wines. Farming organically across high-altitude vineyards, the Serafica family blends tradition with innovation, crafting wines that reflect Etna's unique terroir. With a focus on native grape varieties like Carricante and Nerello Capuccio, and a deep commitment to sustainability, Serafica produces elegant, site-driven wines—from vibrant sparklings to limited-edition releases like the Versante Sud line. Each bottle tells the story of Etna, brought to life through generations of care and connection to the land.

## THE ADJECTIVES

**OVERALL:** Fresh, vibrant, unmistakably Sicilian

AFOMAS / FLAVORS: Citrus blossom and green apple

**MOUTHFEEL:** Crisp and lively

#### THE SELLING POINTS

SUSTAINABILITY: Green Practicing

PAIRINGS: Fresh seafood

