



SCAN FOR MORE INFO

FRONTESCIARA 1981

FRONTESCIARA [fron-teh-SHE-arah] 1981 At the foot of Mount Etna, where the Sicilian volcano still murmurs and breathes, the vineyards of Frontesciara unfurl, a dark tongue of earth born from the lava flow of 1981. Our 'sciara' is the lava flow of 1981, one of Etna's most dramatic modern eruptions. That year, molten rock surged from the volcano's northern flank, racing toward the town of Randazzo. Only a few kilometers away. sheer fortune spared the town. The lava tore through forests, pastures, and ancient farmland — burying the past and, paradoxically, sowing the seeds of what was to come. Here, in the very heart of Sicily at its most authentic, we chose to craft wine that speaks the island's iconic dialect.

ETNA BIANCO DOC

From the mineral-rich terraces high on Etna's northern face, where cool mountain air meets ancient volcanic soil, this white captures the mountain's luminous energy. It is Frontesciara distilled to its brightest expression — tension, clarity, and the unmistakable imprint of the volcano.



UPC# 0 89832 92361 9
12pk/750ml



VARIETAL: 100% Carricante



REGION: Sicily



ALCOHOL: 12.5 %



WINEMAKING: Produced from the Frontesciara's 16 hectares of estate vineyards. The grapes for their Bianco were harvested by hand in small 15 kilogram crates in mid-September at peak balance of aromatics and freshness. After picking, the fruit is cooled with dry ice to preserve aromas and prevent oxidation, then gently pressed. Fermentation takes place in stainless steel at controlled temperatures, allowing the wine's varietal character to emerge with clarity and precision.



TASTING NOTES: Crystalline straw-gold with green reflections. Aromas of star fruit and white nectarine lead into notes of lemon verbena, wild fennel, and a subtle almond nuance. The palate is taut and vibrant, driven by bright acidity and layers of green plum, Amalfi lemon, and white grapefruit. A strong mineral core—iodine, wet pumice, crushed shell—carries through to a long, chalky finish with lingering Mediterranean herbs and saline lift.



PAIRING: Raw oysters, grilled branzino, linguine alle vongole, burrata with citrus, ceviche, risotto ai frutti di mare.



WINEMAKER: Santo Gozzo