



## ETNA ROSATO ASTRAGALUS

Sicily, Italy

Monteleone

[www.monteleonetna.com](http://www.monteleonetna.com)

### Method & Production

The grapes come from a single vineyard of Nerello Mascalese located in the municipality of Milo, on the eastern slopes of Mount Etna, at an altitude of 800 metres above sea level. This area is characterised by a strong maritime influence. The vines, around fifty years old, are trained using the traditional Etnean bush-vine system (Alberello Etneo). The grapes are harvested in the early hours of the morning and transported to the winery in small 70 kg crates. After destemming, the grapes are crushed and undergo maceration for approximately six hours, followed by gentle pressing. Fermentation takes place in stainless-steel and French oak tonneaux at a controlled temperature. The wine is aged on fine lees for one year in 400L French oak tonneaux, with weekly bâtonnage (lees stirring). It then rests in bottle for a further seven months before release.

### Tasting Notes

Wild strawberries lead the way, bright and fragrant, with a subtle edge of iodine and dried Mediterranean herbs that immediately place you by the sea. On the palate, it's generous yet poised—silky in texture with a creamy core, framed by fine, elegant tannins and a lift of fresh acidity. There's real energy here. The finish lingers long and savoury, with a distinctive saline note that speaks clearly of Etna's eastern, maritime slopes.

### Food Matching

White meet and fish

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Rosé Wine</b>										
ML0824	Etna Rosato Astragalus	Nerello Mascalese	NV	12.5%	Cork	6x0.75lt	No	No	No	No