



ETNA BIANCO

Sicilia, Italy
Monteleone



www.monteleonetna.com

Method & Production

From two different vineyards, 70% of the Carricante grapes are from Sant’Alfio on the Eastern slopes of Etna, and 30% from Contrada Cuba on the North face of the volcano.

Manual harvest of the Carricante grapes in the cool hours of the early morning to preserve freshness. After the destemming, the grapes are gently pressed, and after 48 hours of natural settling, the juice ferments in stainless steel tank using selected yeasts. Aging on the fine lees for 6 months in stainless steel with weekly battonages. 3 months bottle refinement before release.

Tasting Notes

The color is light and bright, with pale green reflections. The nose shows notes of white flowers, citrus fruit and freshly cut grass. On the palate, you get ripe yellow fruit and citrus, an aromatic edge, and salty minerality. Very elegant and clean, with a long persistent finish.

Food Matching

Perfect with seafood, oysters, and fried fish or vegetables.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-------------------|-------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine | | | | | | | | | | |
| ML0124 | Etna Bianco | Carricante | 2024 | 12.5% | Cork | 6x0.75lt | No | No | Yes | No |