

ETNA BIANCO ANTHEMIS

VEGAN

Sicily, Italy

Monteleone

www.monteleonetna.com

Method & Production

Anthemis is Monteleone's cru Etna Bianco: a single vineyard of Carricante on the eastern slope of Mount Etna, in the commune of Sant'Alfio, sitting up at 900 metres. The Ionian Sea plays a real role here — bringing wind, rain and cloud cover that keeps things fresh, while the volcanic soils (gravel and sand) do what they do best: shape wines with clarity and a proper sense of place.

The vineyard was planted in 2008 and is trained Guyot (counter-espalier). Harvest is by hand in the early morning, the fruit arrives in small crates, and the winemaking is all about preserving precision: gentle pressing, 48 hours' natural settling, then fermentation in stainless steel and French oak tonneaux. From there, Anthemis spends 12 months on fine lees in French oak tonneaux, with weekly bâtonnage, followed by 7 months in bottle before release.

Tasting Notes

If you love serious Etna whites that feel quietly complex and unmistakably volcanic, Anthemis is very much in that camp. Think tension, texture and mineral drive, rather than anything loud or obvious. Saline and layered with freshness and elegance.

Food Matching

Enjoy with grilled fish, prawns, crudo, lemony pasta, salty anchovy things — or just a good plate of something simple and Mediterranean.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
ML0125-1	Etna Bianco Anthemis	Carricante	2024	12.5%	Cork	6x0.75lt	No	No	Yes	No