

ETNA ROSSO

VEGAN

Sicily, Italy

Monteleone

www.monteleonetna.com

Method & Production

From a single vineyard on the northern slopes of Mount Etna, called Contrada Cuba.

Manual harvest of the Nerello Mascalese and Nerello Cappuccio grapes in the cool hours of the early morning to preserve freshness. After the destemming, the grapes ferment in small conic steel tanks with selected yeast at 23 °C. During maceration, which lasts 10-12 days, daily breaking up of the marc is carried out by punching down. After racking, malolactic fermentation is carried out, partly in oak tonneaux and partly in steel tanks with indigenous lactic bacteria. 18 months maturation in 10% new and 90% used French oak tonneau of 500 and 700 lt. 6 months bottle refinement before release.

Tasting Notes

The wine is bright, light, ruby color. A complex nose, with beautiful ripe red fruit, a light smoky note, and spice. Following through on the palate which is juicy with fruit, and smooth tannins. Very fresh and clean, with a lingering salty note to finish.

Food Matching

Tuna fish, anchovies, roasted red meat, and spicy dishes.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
ML0324	Etna Rosso	Nerello Cappuccio: 10% Nerello Mascalese: 90%	2024	13.5%	Cork	6x0.75lt	No	No	Yes	No