



## MONTELEONE

*(Etna Bianco 2024)* "Lemon leaves, almost fernlike, with white pepper. A fresh profile here with light body, crisp acidity and a tight finish." **92 points, Aldo Fiordelli, JamesSuckling.com (July 2025)**

*(Etna Rosso 2022)* "A special bouquet, with a spicy element that recalls dried chili pepper or white peppercorn that frames black cherry and blackcurrant. These aromas are exciting and bright, and what stands out most is the energy of the wine. Many Etna reds from this vintage appear faded and flat but not this charming mid-weight wine." **92 points, Monica Lerner, Wine Advocate (April 2025)**

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Sicilia, Italy

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



Monteleone is a small, family-run winery, from a pair of passionate young vignerons, husband and wife team, Benedetto and Giulia Monteleone. Giulia has a background as a food and wine writer, while Benedetto is a trained Winemaker and Viticulturalist who studied at the prestigious Università di Enologia di San Michele all'Adige in Alto-Adige. Together they shared a dream of one day owning their own winery and after much research, in 2017 they found themselves the perfect property at the foot of Sicily's Mount Etna, next to the Alcantara river.

The winery started with 2 hectares of vines on the North face of Mount Etna but has since expanded their operations and acquired an additional 5 hectares. On the Northern side of the volcano, they cultivate Nerello Mascalese, Nerello Cappuccio, and Carricante. These vineyards are located in two different areas: 5.5 hectares in Contrada Cuba and 0.5 hectares in Contrada Pontale Palino (very old pre-phylloxera vineyard). On the Eastern side, they have 1 hectare in a town called Sant'Alfio and this is planted with more Carricante. Despite no certification, since the beginning, they have farmed their vineyards organically, and have introduced a plethora of wildflowers as well as bees to encourage biodiversity and maintain their lands natural balance.

Fascinated by this unique terroir, the wild and rugged landscape, and complex volcanic soils, they vinify each site separately to highlight the distinct characteristics of these areas. Through thoughtful and precise winemaking, they make beautiful wines which possess a great deal of finesse and elegance. Committed and passionate about capturing the essence of Etna's terroir in their wines, Benedetto and Giulia Monteleone are promising talents with great potential.

Code	Label name	Vintage	Alcohol	Closure type	Case size
<b>White Wine</b>					
ML0125	Etna Bianco	2025	12.5%	Cork	6x0.75lt
<b>Red Wine</b>					
ML0323	Etna Rosso	2023	13.5%	Cork	6x0.75lt