



## MONTELEONE

*(Etna Bianco 2022) "Mineral, white fruit and fresh citrus aromas and flavours are complemented by nuances of wild herbs and minerals. Closes long with zingy lemony twists. Reportedly made with Carricante grapes from the Sant'Alfio and Milo areas on the eastern slope of Etna between 700-900 meters above sea level." 92 points, Ian D'Agata, Terroir Sense (April 2024)*

*(Etna Bianco 2022) Tre Bicchieri - Gambero Rosso 2024*

*(Etna Rosso 2022) "Crisp mineral-accented red fruit aromas and flavours. Vibrant and steely on the long aftertaste. Aged in a mix of 500 and 700 liters oak tonneaux then another six months in bottle prior to going on sale." 92 points, Ian D'Agata, Terroir Sense (April 2024)*

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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 vigneroni, 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>					
ML0123	Etna Bianco	2023	12.5%	Cork	6X0.75lt
<b>Red Wine</b>					
ML0321	Etna Rosso	2021	13.5%	Cork	6X0.75lt