



# MONTELEONE

**Appellation:**

Etna Bianco Doc

**Soil, altitude and location:**

The soil is volcanic, with medium presence of skeleton, mainly sandy. The vineyard is located on the East side, in Sant'Alfio town area, at an altitude of 900 metres above sea level.

**Year of implantation:**

2008

**Training system:**

Trained in the counter-espalier system and pruned in Guyot system.

**Variety:**

Carricante 100%

**Yield:**

60 q.li/hectare

**Harvest and Fermentation**

Manual harvest in the early morning and delivery to the cellar in 10 kg boxes.

After the destemming, grapes are immediately gently pressed. After 48 hours of natural sedimentation, the juice ferments in stainless steel with selected yeast.

**Aging:**

It ages on fine lees for 12 months in 500 and 700 litres French oak tonneaux, and then 8 months in bottle before the release.

