



MONTELEONE

**Appellation:**

Etna Bianco Doc

Soil, altitude and location

The grapes are coming from to different slopes of the Volcano: East and North. On the East, the soils are made of volcanic sand and ashes, with medium presence of skeleton. The altitude is 800 metres above sea level. On the North, the soil is volcanic but with a percentages (20%) of clay with limestone; the altitude is 500 metres above sea level.

Year of implantation:

2008/2019

Training system:

On the East side it's trained in the counter-espalier system and pruned in Guyot system. On the North in Alberello system.

Variety:

Carricante 100%

Yield:

6 ton./hectare

Harvest and Fermentation:

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

After the destemming, grapes are gently pressed and, after 48 hours of natural settling, the juice ferments in steel tank.

Aging:

It ages for 6 months in steel tanks on fine lees with weekly battonages and 6 months in bottle before releasing.

