



MONTELEONE



ETNA ROSSO DOC

Monteleone is located at the foot of Etna, 30 meters from the ancient Byzantine church Cuba di Santa Domenica. The project began in July 2017, with Giulia Monteleone, a food and wine journalist, her father Enrico and winemaker Benedetto Alessandro, Giulia's husband. After a long search, they found an ancient 2-hectare vineyard, close to the Alcantara River, in Contrada Cuba. In the following years, they expanded the business, with new vineyards. According to Wine Advocate (Robert Parker), Monteleone wines show enormous elegance and charm, as well as evoking the extreme surroundings of the volcano. Even though it is a young winery, four of its wines have already received Tre Bicchieri from Gambero Rosso. The labels feature wild flowers native to Etna.

Brand:	Monteleone
Region:	Etna DOC
Country:	Italy
Varietal:	Nerello Mascalese, small percentage of Nerello Cappuccio.
Color:	Red
Alcohol:	14.0%
Fermentation:	After the destemming, grapes ferment in small conic steel tanks with selected yeasts at 23°C. During maceration, which lasts 10-12 days, daily breaking up of the marc are carried out by punching down. After the racking, malolactic fermentation is carried out partly in oak barrels (tonneaux) and partly in steel tanks with indigenous lactic bacteria.
Food pairing:	Pairs well with aged cheeses and main dishes featuring red meat
Size:	750ml

TASTING NOTES: The wine is spicy with a burst of savory herbs and flowery underbrush, complicating a core of dried black cherries. It flows across the palate like pure silk, polished and refined with mounting saline mineral tones contrasting its ripe wild berry fruits.

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