

# Barone di Villagrande

## Etna Bianco Superiore

The Nicolosi family settled on the slopes of Mount Etna in Sicily in the 18th century. They came as migrants armed with a mandate from the church to transform the region from a 'horrid and uncultivated place to a delicious garden'. This the family set about doing, culminating in the 18 hectares of beautiful vineyards they tend today. Following in his father's footsteps, Marco Nicolosi is the current Winemaker and continues to maintain the family commitment to the territory. Marco crafts wines with traditional values but modern methods, together with a keen commitment to sustainability. Located on the eastern slopes of the volcano facing the Ionian sea, indigenous grape varieties Nerello Mascalese, Nerello Cappuccio and Carricante are at the heart of production here. Villagrande produces red and white wines that see some time in oak as well as the more traditional chestnut barrels before bottling. The 'contrada' or 'cru' vineyards of Barone di Villagrande are situated in the famous town of Milo, the only area permitted to use the Etna Bianco Superiore designation, and bottling only in great vintages.



**Winery Location:** Milo, Mt Etna, Sicily, Italy

**Name of wine:** Color and region, Bianco (white) of Etna

**Grape(s):** 90% Carricante, 10% other indigenous varieties

**Designation:** Etna Bianco Superiore DOC

**Vineyard Sources:** Milo, 700m above sea level

**Vineyard Size:** 18 hectares

**Age of Vines:** Oldest vines up to 40 years

**Soil:** Volcanic soil with basalt stones

**Skin Maceration Time:** no maceration

**Fermentation & Aging:**

Temperature controlled fermentation in stainless steel for 10 days followed by 10 months in bottle

**Annual Production:** 28,000 bottles per year

**Additional Technical Information:**

Sulfites (ppm) - 105 ppm

Filtration agents? None

Stabilization agents? No, natural cold tartaric stabilization

Yeast utilized - indigenous yeasts

**Organic/Biodynamic?** Certified Organic