



Barone di Villagrande

A mineral-driven white from volcanic soils, this Etna Bianco Superiore is a crystalline expression of Carricante's elegance and finesse.



Etna Bianco Superiore 2023

, Italy

Region and Vineyards

The wine hails from **Milo**, a historic commune on the eastern slopes of **Mount Etna**, Sicily's iconic volcano. This is the **only area permitted** to use the prestigious "Etna Bianco Superiore" designation, reflecting its singular expression of Carricante. At an altitude of approximately **700 metres**, the vineyard benefits from strong diurnal temperature variation, aiding the preservation of acidity and aromatic complexity.

The **volcanic soils** here are composed predominantly of basaltic material, rich in minerals and well-drained—ideal for promoting deep root penetration and vine health. The estate spans **18 hectares**, and some vines are up to **75 years old**, contributing low yields of concentrated fruit. This unique combination of **altitude, volcanic soil, and sea influence** from the Ionian coast crafts a white wine of piercing freshness and precision.

Winemaking

Etna Bianco Superiore is a **blend of 90% Carricante** and 10% other indigenous varieties, such as Minnella or Catarratto, vinified using a **minimalist, sustainable approach**.

Grapes are harvested manually and **fermented in stainless steel tanks** at controlled temperatures for 10 days to preserve purity of fruit and minerality. Importantly, there is **no skin maceration**, which ensures a precise and taut aromatic profile. Following fermentation, the wine is **bottled and aged for 10 months** before release to develop complexity and integration.

Fermentation is conducted exclusively with **indigenous yeasts**, reflecting the estate's commitment to preserving terroir integrity. No fining or filtration agents are used, and the wine is naturally **cold stabilized**. The wine is **certified organic**, a hallmark of Barone di Villagrande's sustainable viticultural philosophy.



Alcohol :13,00 %

Composition: 90% Carricante



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Tasting Notes

- **Color:** Pale straw yellow with greenish reflections, indicating youth and freshness.
- **Aroma:** Expressive notes of lemon zest, white peach, and green apple, layered with wet stone, sea spray, and faint herbal tones.
- **Palate:** Bone-dry and linear, showcasing taut acidity and a chalky, saline backbone. Flavours of citrus peel, bitter almond, and crushed volcanic rock linger on a long, crystalline finish.

Did you know?

Milo, the source of this Etna Bianco Superiore, is a rare appellation allowed to produce this classification due to its **cooler, wetter climate** and **north-eastern exposure**, ideal for Carricante's slow ripening. The Nicolosi family, owners of Barone di Villagrande, have cultivated these vineyards **since the 18th century**, making them one of Etna's longest-standing producers.

Wine Pairing Ideas

- **Grilled swordfish with lemon and capers** – the wine's citrusy brightness lifts the dish while its minerality echoes the sea.
- **Fresh ricotta and herb-stuffed zucchini flowers** – complements the wine's floral and saline edge.
- **Linguine alle vongole** – the wine's acidity cuts through the richness and enhances the brininess of the clams.
- **Sushi or sashimi platters** – clean, umami-laden fish dishes pair beautifully with Carricante's precision and purity.



Robert Parker (RP) : 88 Points (2017)

The 2017 Etna Bianco Superiore is a sharp and precise white wine with direct aromas of lime, white peach and crushed flint. Of the white wines I tasted from Etna in this vintage, this is among the most "volcanic" in character. This wine is a blend of 90% Carricante with smaller parts Catarratto, Minnella and Visparola from the Milo side of Etna. Some 30,000 bottles were produced.

