

Barone di Villagrande

A rare single-vineyard expression from Etna's prestigious Milo commune, this wine is a benchmark of volcanic terroir and cellar finesse .

Contrada Villagrande Etna Bianco Superiore 2019

, Italy



Region and Vineyards

The **Contrada Villagrande** is a historic vineyard located in **Milo**, on the eastern slopes of Mount Etna. Milo is the **only zone permitted to bear the "Etna Bianco Superiore" designation**, a classification that reflects both climatic advantage and soil excellence. The vineyard lies at an altitude of **700 metres**, where cooling sea breezes and volcanic soils shape a wine of remarkable tension and salinity.

Soils are composed of volcanic ash and **basaltic rock**, contributing to the wine's distinctive mineral signature. With vine ages reaching up to **75 years**, yields are naturally low, enhancing concentration and depth. Barone di Villagrande cultivates **18 hectares organically**, a testimony to their commitment to sustainability and the integrity of Etna's ecosystem.

Winemaking

This Etna Bianco Superiore is composed of **90% Carricante** and **10% native white varieties**, carefully selected from the **Villagrande contrada**. Unlike the estate's standard Etna Bianco, this single-vineyard cuvée undergoes a more elaborate maturation process.

Fermentation is carried out over **10 days in 500L neutral French oak and Sicilian acacia barrels**, preserving varietal clarity while imparting a subtle aromatic framework. The wine then spends an **additional year aging in the same barrels**, followed by **a full year in bottle** prior to release.

No skin maceration is applied, ensuring finesse and tension. The fermentation is driven by **indigenous yeasts**, with no filtration or fining. Stabilization occurs naturally at cold temperatures. The entire process is **certified organic**, underscoring the estate's respect for tradition and environment.

Alcohol :13,00 %

Composition: 90% Carricante

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Tasting Notes

- **Color**: Pale gold with luminous reflections, suggesting depth and evolution.
- **Aroma**: Complex layers of lemon zest, chamomile, acacia honey, and crushed rock, enriched by hints of hazelnut and dried herbs from subtle oxidative tones.
- **Palate**: Textural and persistent, with a firm acidic spine and broad mouthfeel. Flavours of grapefruit pith, dried citrus peel, saline minerals, and toasted almond unfold over a long, elegant finish.

Did you know?

The **use of Sicilian acacia barrels** in fermentation and aging is a rare practice in the region and reflects a desire to express **local wood alongside local grapes**. This gentle approach respects the purity of Carricante while allowing micro-oxygenation for structure and ageability. The wine is **only bottled in exceptional vintages**, with a mere **4,000 bottles produced per year**.

Wine Pairing Ideas

- **Salt-baked sea bass with lemon and herbs** – the wine's acidity and salinity match the dish's purity and subtlety.
- **Fennel and orange salad with anchovy vinaigrette** – a perfect echo of the wine's citrus and umami undertones.
- **Risotto al limone** – the creaminess of the risotto harmonizes with the wine's structure and brightness.
- **Soft goat cheese with honey and thyme** – highlights the wine's acacia notes and savory finish.



Robert Parker (RP) : 93 Points (2014)

The 2014 Etna Bianco Superiore Villagrande is a Contrada-specific white blend of 90% Carricante with Minnella Bianca, Catarratto and Visparola. I recently had the opportunity to taste a 2001 vintage of this wine and was absolutely delighted by the wine's aging trajectory. It takes on more volume and resin-like intensity as it moves forward in time. In fact, you already get a beautiful glimpse of that underlying volume and intensity here.