



## Maugeri

From the cool terraces of Milo, Frontebosco 2021 reveals the crystalline essence of Carricante – citrus zest, saline minerality, and volcanic tension – combining length, precision, and elegance for a gastronomic, sea-inspired white.

M I A U G E R I



## Frontebosco Contrada Volpare Etna Bianco Superiore 2021

Sicily, Italy

### Region and Vineyards

**Etna Bianco Superiore** can only be produced in **Milo**, on the volcano's eastern slope, where altitude, marine influence, and morning light preserve acidity and aromatic precision. The **Contrada Volpare** vineyard lies around **700 meters** above sea level on sandy, decomposed volcanic soils rich in minerals and organic matter. These well-draining terraces promote slow ripening, resulting in small, fragrant berries with naturally elevated acidity.

Vines are trained in the **traditional alberello system**, protecting them from sun and wind, while vineyard practices remain sustainable, relying only on **sulfur and copper** treatments. Here, **Carricante** expresses its most citrusy and saline side — lemon, green apple, and white flowers over a backbone of pumice stone. Serve between **10-12 °C** to highlight its purity and tension.

### Winemaking

Frontebosco is made from **100% Carricante**, hand-picked during the first ten days of October. The grapes undergo a short **cryomaceration** (approximately three hours) before gentle pressing at low temperature. After a brief cold settling, the must ferments in **temperature-controlled stainless steel**, ensuring aromatic precision and freshness.

The wine is aged for **eight months on fine lees**, **90% in stainless steel** and **10% in small French oak barrels**, with no perceptible wood influence. The result is a wine with silky mid-palate texture, sapid persistence, and a pure, citrus-driven finish. Bottled at **12.5% vol**, total production amounts to **5,350 bottles**.

### Tasting Notes

- **Color:** Pale straw with green reflections, luminous and clear.
- **Aroma:** Lemon peel, green apple, white peach, broom flower, and orange blossom; hints of fennel, fresh ginger, and **flint**.
- **Palate:** Linear and vibrant, driven by brisk acidity and a marked saline note; a core of citrus and stone, rounded by fine lees texture and a long, lemony finish.

Alcohol :12,50 %

Composition: 100% Carricante



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM

M A U G E R I

# Frontebosco Contrada Volpare Etna Bianco Superiore 2021

## Did you know?

The designation **Etna Bianco Superiore** is reserved **exclusively for wines from Milo**. This geographical restriction, coupled with the naturally high acidity of **Carricante**, explains why the best examples—like Frontebosco—develop gracefully over many years.

## Wine Pairing Ideas

- **Sea bass crudo with lemon and olive oil:** The citrus lift and saline freshness of the wine highlight the delicate texture of the fish.
- **Spaghetti alle vongole:** Briny flavors mirror the wine's minerality, while lively acidity refreshes the palate.
- **Roasted prawns with fennel and herbs:** Herbal and aniseed nuances resonate beautifully with the dish's Mediterranean tones.
- **Goat cheese and herb tart:** The wine's acidity cuts through richness; flinty notes complement the pastry's toasty edge.



### Robert Parker (RP) : 95 Points (2021)

*This is a terrific new discovery from Etna, one that I highly recommend to our readers. The Maugeri 2021 Etna Bianco Superiore Contrada Volpare Frontebosco shows flinty aromas at first, but the wine also opens to honeycomb and candle wax. It reveals a medium-rich texture with lemon drop, Golden Delicious apple, pear and stone fruit. This gorgeous wine delivers pretty complexity and a mildly creamy texture that hits the mark.*



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM