
MAUGERI ETNA BIANCO SUPERIORE DOC CONTRADA VOLPARE



Region: Sicily, Italy

Appellation: Etna Bianco Superiore DOC Contrada Volpare

Grapes: Carricante

Farming: Certified Organic

Age of vines: Planted in 2010, bush trained vines (“albarello etneo”) on small terraces with dry lava-stone walls.

Altitude & Soil Type: 700 M, sandy, volcanic soil

Typical Harvest Time: Early October

Maceration & Fermentation: Hand harvested into small boxes, gentle pressing of whole bunches, 10% fermented in barrel, the rest in stainless steel.

Aging: 8 months in stainless steel and barrel on lees. 6 months in bottle

Production: 6,000 bottles annually

Notes from Oliver:

The Maugeri estate is a relative newcomer, but the wines made here with the guidance of enologist Emiliano Falsini are excellent; they show the distinctive stamp of this appellation very clearly, with neither flaws nor flashy winemaking to get in the way. Mount Etna is one of the best white wine terroirs in Italy, and Maugeri is a perfect example of it.

Made entirely of Carricante grapes grown in sandy decomposed lava soil near Milo, on the east side of Mount Etna. The vines were planted around 2010, on terraces surrounded by dry-stone walls and forest, at about 700 meters (2,300 feet) above sea level. Very pale yellow in the glass; aroma and flavor of wet stones, with hints of mixed Mediterranean herbs and citrus peel; bright acidity in the mouth, palate-staining concentration, lovely mineral white wine.