



# BENANTI



## ETNA BIANCO 2018

### Appellation

Etna D.O.C. Bianco

### Grape variety

Carricante, the noble indigenous white grape variety of the Etna volcano. The berries are medium-sized with very pruinose skin and a green-yellowish color. The bunches are of average length and scattered

### Production area

Selection of grapes from vineyards located on the eastern and southern slopes of Mount Etna, particularly suitable given the high altitude and abundant luminosity

### Altitude

700 to 950 m a.s.l. / 2,300 to 3,100 ft a.s.l.

### Climate

Mountain and high hill climate, humid and rainy in the cooler season, with high ventilation and luminosity and very significant diurnal range

### Soil

Sandy, volcanic, rich in minerals, with sub-acid reaction

### Vine density

Ranging from 6,000 to 7,000 vinestocks per hectare

### Yield

7,000 – 8,000 kg/ha

### Age and training system of vines

Ranging from 20 to 60 years. Trained with free standing bush ("alberello") and spurred cordon systems

### Vinification

Grapes are hand picked around mid October, de-stemmed and softly pressed. Fermentation occurs for about 12 days at a controlled temperature of c.18°C in stainless steel vats, using a specific indigenous yeast selected in the vineyard by Benanti. The maturation occurs in stainless steel on the fine lees for some time.

### Refining

In the bottle for 2-3 months

### Tasting notes

- color: pale yellow with bright greenish tints
- scent: intense, delicate, mildly fruity (apple)
- taste: dry, mineral with pleasant acidity, saline notes and a long finish.

### Alcohol content

12 % by VOL.

### Serving temperature

10 - 12°C

### Food pairings

Fish and seafood; also ideal by the glass

### Drinking window

2019 - 2028