



BENANTI



Contrada Dafara Galluzzo 2018

Appellation

Etna D.O.C. Rosso

Grape variety

Nerello Mascalese, the noble indigenous red grape variety of Mount Etna

Production area

Contrada Dafara Galluzzo, in the village of Rovittello (Castiglione di Sicilia), on the northern slope of Mount Etna, particularly suited for Nerello Mascalese.

Altitude

750 m a.s.l. / 2,500 ft a.s.l.

Climate

Mountain climate, humid and rainy in the cooler season, with high ventilation and significant temperature excursions.

Soil

Sandy, volcanic, rich in minerals, with sub-acid reaction (pH 6.2)

Vine density

Approximately 8,000 vinestocks per hectare

Yield

6,500kg/ha

Age and training system of vines

Mostly young, head-trained, short-pruned bush vines ("alberello") grown on small terraces with dry lava-stone walls .

Vinification

Grapes are hand-picked during the 4th week of October, destemmed and softly pressed. Fermentation occurs at a controlled temperature in stainless steel vats, with a c.21 days long maceration, using a specific indigenous yeast selected in the vineyard by Benanti. The maturation then continues in used *tonneaux* of French oak for about 12 months and then in stainless steel tanks.

Refining

In the bottle for approximately 10 months

Tasting notes

- color: pale ruby red
- scent: ethereal, spicy, with scents of red fruit
- taste: dry, medium-to-full bodied, tannic, balanced and persistent

Alcohol content

13.5% by VOL.

Serving temperature

18 - 19 °C

Food pairings

A wine particularly suited for red meats, wild fowl and mature cheese

Drinking window

2020 - 2033