



# BENANTI



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## Contrada Monte Serra 2017

### Appellation

Etna D.O.C. Rosso

### Grape variety

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

### Production area

**Contrada Monte Serra**, on the slopes of Monte Serra, an ancient extinct volcanic cone within the territory of the village of **Viagrande (CT)**, on the south-eastern flank of Mount Etna

### Altitude

c.450 m a.s.l. /c. 1,500 ft a.s.l.

### Climate

High hill climate, humid and rainy in the cooler season, with high ventilation and luminosity.

### Soil

Sandy, volcanic, rich in minerals, with sub-acid reaction (pH 6.3)

### Vine density

c.9,000 vinestocks per hectare

### Yield

6,500 kg/ha

### Age and training system of vines

Ranging from 14 to 100+ years old. Head-trained, short-pruned bush vines (“alberello”), grown on small terraces with dry lava-stone walls .

### Vinification

Grapes are hand-picked in late September / early October, de-stemmed and softly pressed. Fermentation occurs at a controlled temperature in stainless steel, with a c.21 days long maceration, using an indigenous yeast selected in the vineyards by Benanti. Maturation occurs in used *tonneaux* of French oak for about 12 months.

### Refining

In the bottle for approximately 10 months

### Tasting notes

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

### Alcohol content

14.5% by VOL.

### Serving temperature

18 - 19 °C

### Food pairings

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

### Drinking window

2020 - 2032