



BENANTI



NERELLO CAPPuccio 2017

Appellation

Terre Siciliane I.G.T. Rosso

Grape variety

Nerello Cappuccio, a variety grown on the Etna volcano for centuries, sweet and mildly tannic

Production area

Contrada Cavaliere, within the territory of **Santa Maria di Licodia** (CT), on the South-western slope of Mount Etna, particularly suited for its high altitude and abundant luminosity.

Altitude

c.900 m a.s.l. / c.2,950 ft a.s.l

Climate

Mountain climate, less rainy than other slopes of Mount Etna, with high ventilation and luminosity and extremely significant temperature excursions

Soil

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

Vine density

6,500-7,000 vinestocks per hectare

Yield per hectare

c.7,000 kg/ha

Age and training system of vines

Up to 30 years old vines, trained with the spurred cordon system

Vinification

Grapes are hand-picked during October, de-stemmed and softly pressed. Fermentation occurs at a controlled temperature in stainless steel vats, with a 14-15 days long maceration, using an indigenous yeast selected in the vineyard by Benanti. The maturation then occurs in stainless steel tanks for about 12 months until bottling.

Refining

In the bottle for approximately 6 months

Tasting notes

- color: fairly bright ruby red with very light tints of purple
- scent: spicy, herbaceous, smoky, mildly fruity
- taste: dry, pleasant acidity, mildly tannic, balanced, good persistence with red fruit aromas.

Alcohol content

13% by VOL.

Serving temperature

16 - 18 °C

Food pairings

Highly versatile wine: red and white meats, cheeses, cooked fish-based recipes and by the glass occasions

Drinking window

2019 - 2032