



BENANTI



Contrada Rinazzo 2018

Appellation

Etna D.O.C. Bianco Superiore, which accounts for less than 1% of the aggregate Etna D.O.C. production

Grape variety

Carricante, the noble indigenous white grape 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 and aspect

Contrada Rinazzo in the village of **Milo**, on the eastern slope of Mount Etna, facing the Ionian Sea

Altitude

c.800 m a.s.l. (c.2,600 feet a.s.l.)

Climate

Mountain climate, humid, rainy and snowy in winter, with very high ventilation, luminosity and diurnal range

Soil

Volcanic sands, rich in minerals, with sub-acid reaction (pH 6.5)

Vine density

c.8,000 vinestocks per hectare.

Yield per hectare

c.6,500 kg/ha

Age and training system of vines

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

Vinification

Grapes are hand-picked after mid-October, de-stemmed and softly pressed. Fermentation occurs for about 12 days at a controlled temperature in stainless steel, using a specific indigenous yeast selected in the vineyard by Benanti. The wine matures in stainless steel tanks on the fine lees for about 12 months, with frequent stirrings.

Refining

In the bottle for 6 months

Tasting notes

- color: pale yellow with greenish tints
- scent: intense, rich, delicate, fruity, with hints of orange blossom and ripe apple
- taste: dry, mineral, harmonious with pleasant acidity, aromatic persistence and aftertaste of anise and almond.

Alcohol content

12 % by VOL.

Serving temperature

10 – 12 °C

Food pairings

Fish and seafood, including elaborate recipes

Drinking window

2020 - 2033