



BENANTI



ETNA ROSSO 2018

Appellation

Etna D.O.C. Rosso

Grape variety

Nerello Mascalese (c.80-85%), the noble indigenous red grape variety of Mount Etna; **Nerello Cappuccio** (c.15-20%), a variety grown on the volcano for centuries

Production area

Selection of grapes from vineyards located on the northern, south-eastern and south-western slopes of Mount Etna

Altitude

450 to 900 m a.s.l. / c.1,500 to c.2,950 ft a.s.l.

Climate

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

Soil

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

Vine density

Ranging from 6,000 to 8,000 vinestocks per hectare

Yield

7,000 – 8,000 kg/ha

Age and training system of vines

Ranging from 10 to 60 years. Head-trained bush vines (“alberello”) and spurred cordon systems

Vinification

The two varieties are vinified separately. Grapes are hand-picked in October, de-stemmed and softly pressed. Fermentation with maceration occurs at a controlled temperature in stainless steel, with indigenous yeasts selected in the vineyard by Benanti. About 80% of the Nerello Mascalese matures in stainless steel, while about 20% matures in oak *barrisques* for 8-10 months. Nerello Cappuccio matures exclusively in stainless steel.

Refining

In the bottle for about 3 months

Tasting notes

- color: pale, ruby
- scent: ethereal, intense, with hints of red fruits
- taste: balanced, dry, medium-bodied, mineral with a pleasant acidity and saline notes, red fruit aromas, persistent.

Alcohol content

13.5% by VOL.

Serving temperature

18 - 19°C

Food pairings

A very versatile wine to be paired with white and red meats and cheeses but also with fish-based recipes

Drinking window

2020 - 2028