



# BENANTI



## Contrada Cavaliere 2018

### Appellation

Etna D.O.C. Rosso

### Grape variety

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

### Production area

South-western slope of Mount Etna in **Contrada Cavaliere** (part of the village of **Santa Maria di Licodia**), particularly suited for its high elevation and abundant luminosity.

### Altitude

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 diurnal range

### Soil

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

### Vine density

6,500 vinestocks per hectare

### Yield

6,000 kg/ha

### Age and training system of vines

50 years old. Trained with Guyot system.

### Vinification

Grapes are hand-picked around mid October and de-stemmed. 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 occurs in used *tonneaux* of French oak for about 12 months and then in stainless steel

### 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, distinctively 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