



BENANTI

Carattere etneo dal 1734.

RANDAZZO - CASTIGLIONE DI SICILIA - MILO - VIAGRANDE - SANTA MARIA DI LICODIA

Mount Etna



A key family in Etna's history.

An innovative vision with the goal of producing excellent wines: this is the Benanti credo, a long-established family with Bolognese origins that boasts a centuries-old history. The Sicilian branch of



the Benanti family was born in 1734, when a descendant was sent to Sicily by Vittorio Amedeo d'Aosta. At the end of the nineteenth century Giuseppe Benanti began producing wine from local Etna grapes. Since those first vintages, generations of our family have been in love with making wine on the volcano, and we have transformed a passion into mastery for enhancing the peculiarities of indigenous vines in a territory that is

indomitable and diverse. The research and creation of authentic wines, capable of celebrating the Etna terroir in its various expressions, have become a distinctive feature of our production.

The Benanti family has been instrumental in Etna's viticulture throughout history, contributing first hand to its evolution. Now managed by Giuseppe Benanti's two sons, Antonio and Salvino Benanti, the winery has an annual production of about 250,000 bottles that are distributed throughout the most important markets worldwide.



Etna in its entirety.

The Etnean region presents a very particular microclimate which is unique in the whole island (it is as an archipelago within the island), and perhaps in the world. Here grapevines have been cultivated forever and the wines produced have been known and appreciated since ancient times. In this region, grapevine cultivation and wine production have always been in the center of the daily activity and life of the native populations.



Since ancient times, mythology, literature, figurative arts, legends, folk traditions, gave rise to what is wine culture in these sites. Besides the beneficial influence due to the proximity to sea and the particular kind of volcanic soil, the most important peculiarity of the Etnean wines is that vine

growing region stretches on a conic-frustum-shaped surface. This particular lying-down deeply affects the region climate through two factors having preponderant action: altitude and exposure.

Altitude affects microclimate mainly as regards yearly, monthly daily remarkable temperature changes (even of 30°C), thus influencing the processes of blossoming, color changing and ripening of the grapes. Luminosity as well depends upon exposure and affects the enzyme phenomena responsible for acid and sugar metabolism, then on the quality of the grapes. Both factors, altitude and exposure, connected by diverse correlations, cause different microclimates where viticulture find great qualitative expression to achieve extreme excellence in some centenarian vineyards.



Slopes and “Contrade”

For these specific reasons Benanti Winery has had its D.O.C vineyards spread on different slopes of Etna. Benanti is the only winery with vineyards on every slope of the Etna DOC area.



Contrada Calderara Sottana

Randazzo

The vineyards in the prestigious municipality of Randazzo grow only the red variety Nerello Mascalese, 50-year-old vines trained with spurred cordon systems.

The wine originating from Contrada Calderara Sottana is:

– Contrada Calderara Sottana Etna Rosso

Slope: North

Altitudine: 680 m a.s.l. / 2,300 ft as.l.

Lat.: 37° 52' 34.00" N

Long.: 15° 00' 43.40" E

Variety: Nerello Mascalese.

Climate: Humid, wide temperature range.

Soil: Ancient Mongibello, fine grain size, fertile, with high water retention



Contrada Dafara Galluzzo

Castiglione di Sicilia

In Rovittello, a prestigious hamlet in the municipality of Castiglione di Sicilia, only red varieties are grown, using the traditional alberello (head-trained bush vines) system. A number of these vines are more than one-hundred years old and ungrafted.

The wines originating from Contrada Dafara Galluzzo are:

– Rovittello Particella No. 341 Etna Rosso Riserva

– Contrada Dafara Galluzzo Etna Rosso

Slope: North

Altitude: 750 m a.s.l. / 2,450 ft a.s.l.

Lat.: 37° 51' 04.50" N

Long.: 15° 05' 27.00" E

Variety: Nerello Mascalese, Nerello Cappuccio

Climate: Humid, wide temperature range

Soil: Ancient Mongibello, fine grain size, fertile, with high water retention



Contrada Rinazzo

Milo

The tiny municipality of Milo is the only area permitted for wines labeled Etna Bianco Superiore, according to the Etna D.O.C. rules. In this steep vineyard, composed of numerous small terraces with dry lava stone walls overlooking the Ionian Sea, only Carricante is grown. Vines are trained in alberello and supported by a traditional chestnut post.

The wines originating from Contrada Rinazzo are:

- **Pietra Marina Etna Bianco Superiore**
- **Contrada Rinazzo Etna Bianco Superiore**

Slope: East

Altitude: 800 m a.s.l. / 2,600 ft a.s.l.

Lat.: 37° 43' 32.20" N

Long.: 15° 06' 56.40" E

Variety: Carricante

Climate: Rainy, humid, and well ventilated

Soil: Lava substrates from the ancient Mongibello, fine grain size, fertile, high-water retention



Contrada Monte Serra

Viagrande

In the town of Viagrande we find the main incoming estate of the winery, on the slope of an ancient volcanic cone that donates its name to the Contrada. The vineyard is primarily composed of native red cultivars organized in the traditional alberello system. A number of vines are ungrafted and more than one-hundred years old.

The wines originating from Contrada Monte Serra are:- **Serra**

Della Contessa Particella No. 587 Etna Rosso Riserva

- **Contrada Monte Serra Etna Rosso**

Slope: Southeast

Altitude: 450 - 500 m a.s.l. / 1,500 - 1,640 ft a.s.l.

Lat.: 37° 36' 57.00" N

Long.: 15° 05' 56.00" E

Variety: Nerello Mascalese, Nerello Cappuccio

Climate: Sub-humid, well ventilated

Soil: Light, pyroclastic material with high draining capacity



Contrada Cavaliere

Santa Maria di Licodia

The vineyards in the municipality of Santa Maria di Licodia grow at considerable elevations, with favorable conditions for all of Etna's indigenous red and white varieties that are trained in rows and pruned using a Guyot system.

The wines originating from Contrada Cavaliere are:

- **Contrada Cavaliere Etna Bianco**
- **Contrada Cavaliere Etna Rosso**
- **Nerello Cappuccio Terre Siciliane**

Slope: South-West

Altitudine: 900 - 950 m a.s.l. / 2,950 - 3,100 ft as.l.

Lat.: 37° 39' 31.20" N

Long.: 14° 55' 06.20" E

Variety: Nerello Mascalese, Nerello Cappuccio, Carricante

Climate: Relatively hot and slightly rainy, with a significant temperature range

Soil: Fine texture with great structure. Very fertile.



Facts Sheet

Name	Benanti Viticoltori
Established	1988 (initially as “Tenuta di Castiglione”)
First harvest	1988
First bottled vintage	1990
First wines to market	Rovittello Etna Rosso DOC 1990 and Pietra Marina Etna Bianco Superiore DOC 1990, released at Vinitaly 1993
Founder	Giuseppe Benanti (1945-2023)
Current producers	Antonio Benanti (born in 1974) and Salvino Benanti (born in 1974), sons of Giuseppe Benanti
Enologist	Enzo Calì (born in 1975 in the Etna area), at Benanti since 2004
Profile	Boutique winery devoted to qualitative excellence
Positioning	Prestigious, historic winery, recognized as a pioneer of fine wine making on the Etna volcano
Philosophy	<p>cultivation and use of indigenous grape varieties only</p> <ul style="list-style-type: none">- expression of the entire Etna DOC region (N, E, S-E, S-O)- production of elegant and refined wines, with distinct typicity, character and ageing potential- use of proprietary, patented selected indigenous yeasts- use of Carricante as the only grape in white wines- use of stainless steel, and no oak, for white wines- use of stainless steel, and no oak, for “Nerello Cappuccio”- extremely prudent use of oak, mostly large casks and <i>tonneaux</i>, for Nerello Mascalese-based wines- use of thick, dark bottles and single-piece corks for all wines- no premature release of wines into the market-
Production	2022: ca. 250,000 <u>bottles</u>
Production target	ca. 300,000 <u>bottles</u> in the medium term
Cellar	Via Giuseppe Garibaldi 475, 95029 Viagrande (CT)
Wine tastings	Via Giuseppe Garibaldi 361, 95029 Viagrande (CT)
Awards	<ul style="list-style-type: none">- Italian Winery of the Year, 2007 (Gambero Rosso)- Top 100 Winery, 2012 (Wine & Spirits Magazine)- 13 Gambero Rosso “Tre Bicchieri” awards- Several “Bibenda” and “Slow Wine” awards- Articles and excellent reviews on Wine Spectator, Decanter, Wine Advocate, Wine Enthusiast, Jancis Robinson, Vinous.com, James Suckling, Gourmet Traveler Wine, New York Times, Wall Street Journal and more



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