



BENANTI



ETNA ROSSO 2016

Appellation

Etna D.O.C. Rosso

Grape variety

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

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.

Climate

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

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. Trained with free standing bush (“alberello”) and spurred cordon systems

Vinification

Grapes are hand picked during October and softly pressed. Fermentation occurs at a controlled temperature of c.25°C in stainless steel vats, with a 20-21 days long maceration, using patented selected indigenous yeasts. About 80% of the wine then matures in stainless steel tanks, while about 20% matures in used French oak *barriques* for 8-10 months)

Refining

In the bottle for 2-3 months

Tasting notes

- color: pale, ruby red
- scent: ethereal, intense, with hints of ripe fruit
- 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

Red meats, matured cheeses, overall a versatile wine