

## Benanti, Noblesse Metodo Classico Brut (2008)

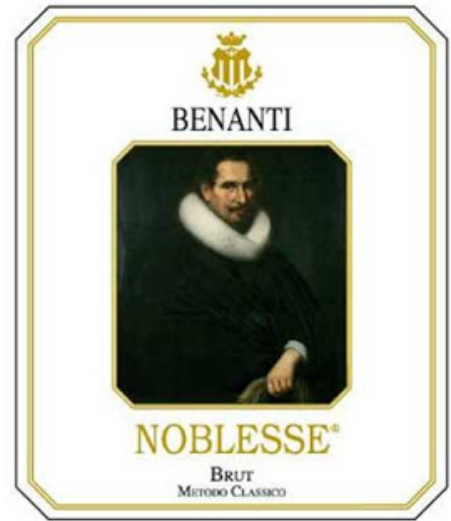
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Producer	Benanti
Vendor	Tradizione Imports
Supplier/Importer	Tradizione Imports
Category	Wine - Sparkling - White
Grape variety	Carricante
Region	Sicily, Italy
Appellation	Etna
Features	Organic, Sustainable
Vintage	2008
Alcohol by volume	12.5%

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### Sizes

750 mL × 6 – NOBLESSE



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### Product information

Classification: Quality Sparkling Wine - Metodo Classico

Variety: 90% Carricante and other indigenous varieties.

Provenance: Etna region.

Altitude: Eastern side at 3117 ft. asl and northern side at 3937 ft. asl.

Climate: climate of high slopes, with significant change in temperature from day to night.

Soil: Sandy, volcanic, rich in minerals, with a subacid reaction.

Density: 9,000/Hectare.

Yield/ha: 70 quintals/ Hectare.

Vine growing: Alberello.

Age of vineyard: Over 80 years.

Vinification and maturing: The grapes mature the second - third decade of October. The grapes, intact, are softly pressed. Fermentation takes place in steel tanks at 60-64°F and a part in small casks of 225 liters. The wine is left to mature on its lees until the spring. Second fermentation: in the spring the second fermentation takes place. It remains in the bottle aging on its lees for more than 18 months before disgorgement.

Alcohol content: 12.5%

Organoleptic characteristics: pale faded yellow with bright greenish tints. Intense, rich and fruity, of orange and lemon flower, of ripe apple. The taste is dry, elegant, with a pleasant acidity and nice aromatic persistence. Serve with: it's an optimal sparkling wine which may be accompanied throughout any meal and in particular with seafood.

Serving temperature: 43-46°F.

Method of preservation: bottles placed horizontally in a cool environment at a constant temperature that does not exceed 64°F.

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## **Producer information**

At the end of the 1800's, Giuseppe Benanti, grandfather of Dr. Giuseppe Benanti, began the production of wines on one of his father's old farms on the slopes of Mount Etna, at Viagrande (Catania). In 1988, Giuseppe Benanti revived the family's old passion, with an extensive and selective study of the Etnean soils highly devoted to viticulture. He also investigated particular clones of indigenous vines and new oenological techniques to reproduce ancient fragrances using the most modern practices of vinification, in a perfect union of history and reality. From this five year study, wines of unique taste were produced recreating old flavors and keeping them intact over time.

Our wines have a strong personality and carry the culture and passion for wine of the Benanti family, always driven by respect for the places, terroir and old "palmenti". This passion, after revealing the marvels of the Etnean territory, has guided them to Pantelleria and then Pachino.

Today the company is placed in a market range of high quality level products and the request for its wines is strongly increasing. This is mainly due to the quality of its wines, known throughout Italy and abroad, and attested by many awards given annually by the most important national and international competitions.

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