



BENANTI



Contrada Cavaliere

Appellation

D.O.C. Etna Rosso

Grape variety

Nerello Mascalese, the indigenous red grape of Mount Etna

Production area

Selection of grapes from vineyards located on the southwestern side of Mount Etna - *Contrada Cavaliere* (Municipality of Santa Maria di Licodia - CT), particularly suited for its high altitude and abundant luminosity.

Altitude

900 m a.s.l.

Climate

Mountain climate, less rainy than other slopes of Mount Etna, with high ventilation and luminosity and extremely significant temperature excursions

Soil

Sandy, volcanic, rich in 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 after the second decade of October. Fermentation occurs at a controlled temperature in stainless steel vats, with a 21 days long maceration, using patented selected indigenous yeasts. The maturation then continues in used *tonneaux* of French oak for about 12 months and then in stainless steel tanks

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

14.5% by VOL.

Serving temperature

18 - 19 °C

Food pairings

A wine particularly suited for red meats, wild fowl and mature cheese