

BENANTI

IGT Rosso

IL DRAPPO



Area of production: countryside Morsentini, Pachino, at the extreme tip of south eastern Sicily in Val di Noto.

Climate: temperate-warm Mediterranean.

Terrain: calcareous-clayey.

Grape variety: Nero d'Avola 100% grown as classic espalier with a vine training system double cordon, has a density of implantation of 8,300 vinestocks per hectare. The vines are cultivated on medium calcareous terrain and no irrigation is done. The grapes yield per vinestock range between 0,8 and 1 kg. Nero d'Avola, inappropriately called Calabrese, is considered the most typical and representative Sicilian variety grown on the island, with the exception of the volcanic territory of Etna. The synonym of Calabrese derives from the old Sicilian dialect of the variety "Calaurisi" which literally means "coming from Avola". It was selected by the vine growers of Avola, a town in the province of Syracuse many centuries ago. From Avola it spread to Syracuse and Ragusa and eventually to the rest of Sicily. The grapes cultivated and properly vinified give great full bodied red aged wines, with a rich aroma of red fruit, persistent after many years along with "sweet" tannins which are the most significant components and characteristics of this wine.

Density of implantation: 8,300 vinestocks per hectare.

Grapes yield per hectare: 80 q.li.

Vinification: the grapes, harvested mid September, are vinified in red with long maceration of must with skins.

Maturation: after the malolactic fermentation, the wine is transferred in new barrels where it matures for at least 12 months.

Refining: in the bottle for at least 6 months.

Organoleptic characteristics: *Color:* intense red ruby with tints of intense purple. *Scent:* typical, ethereal, intense, of red fruit, and plums. *Taste:* well balanced, persistent, intense.

Alcoholic content: 13,5-14%.

Serving temperature: 65-68°F, in glasses for red bodied wines.

Gastronomic accompaniment: optimal with red meat, wild fowl and mature cheeses or elaborate fish (stock fish prepared with tomatoes, olives and capers).

Duration: it benefits from a long permanence in the bottle, becoming more austere and mature after 3-4 years of harvest.