



BENANTI



SERRA DELLA CONTESSA 2014

Appellation

Etna D.O.C. Rosso

Grape varieties

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

Production area

Contrada Monte Serra (Viagrande), on the southeastern slope of Mount Etna

Altitude

c.500 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

9,000 - 10,000 vinestocks per hectare

Yield

4,500-5,000 kg/ha

Age and training system of vines

Mostly pre-phyloxera ungrafted vines, trained with the free standing bush ("alberello") system

Vinification

Grapes are hand-picked between late September and early October and softly pressed. Fermentation occurs at a controlled temperature in stainless steel vats, with a 20-21 days long maceration, using patented selected indigenous yeasts. The maturation occurs in large barrels of French oak for about 24 months and then continues in stainless steel tanks

Refining

In the bottle for 12 months

Tasting notes

- color: ruby red
- scent: ethereal, intense with hints of wild berries, peach and noble wood
- taste: full, harmonic, considerably persistent and reasonably tannic

Alcohol content

13,5 % by VOL.

Serving temperature

18 - 19 °C

Food pairings

A full, balanced and age-worthy wine ideal with game, red meat and mature cheese