



BENANTI



Contrada Monte Serra

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 south-eastern side of Mount Etna on the slopes of Mount Serra - Contrada Monte Serra

Altitude

450 m a.s.l.

Climate

High hill climate, humid and rainy in the cooler season, with high ventilation and luminosity.

Soil

Sandy, volcanic, rich in minerals, with sub-acid reaction

Vine density

Ranging from 8,000 vinestocks per hectare

Yield

6,500 – 7.000 kg/ha

Age and training system of vines

Ranging from 13 to 100 years old. Trained with the free standing bush ("alberello") system.

Vinification

Grapes are hand-picked from late September and softly pressed. 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 with light tints garnet
- 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 versatile wine particularly suited for red meats, wild fowl and mature cheese