



# BENANTI



## Contrada Rinazzo

### Appellation

**Etna D.O.C. Bianco Superiore**, which accounts for less than 1% of the aggregate Etna D.O.C. production

### Grape variety

**Carricante**, the noble indigenous white grape of the Etna volcano. The berries are medium-sized with very pruinose skin and a green-yellowish color. The bunches are of average length and scattered

### Production area and aspect

**Contrada Rinazzo** in the village of **Milo**, on the eastern slope of Mount Etna, facing the Ionian Sea

### Altitude

c.800 m a.s.l. (c.2,600 feet a.s.l.)

### Climate

Mountain climate, humid, rainy and snowy in winter, with very high ventilation, luminosity and diurnal range

### Soil

Volcanic sands, rich in minerals, with sub-acid reaction (pH 6.5)

### Vine density

c.8,000 vinestocks per hectare.

### Yield per hectare

c.6,500 kg/ha

### Age and training system of vines

Young vines, head-trained, short-pruned bush vines (“alberello”) grown on small terraces with dry lava-stone walls.

### Vinification

Grapes are hand-picked after mid-October, de-stemmed and softly pressed. Fermentation occurs for about 12 days at a controlled temperature in stainless steel, using a specific indigenous yeast selected in the vineyard by Benanti. The wine matures in stainless steel tanks on the fine lees for about 12 months, with frequent stirrings.

### Refining

In the bottle for 6 months

### Tasting notes

- Color: pale yellow with greenish tints
- Scent: intense, rich, delicate, fruity, with hints of orange blossom and ripe apple
- Taste: dry, mineral, harmonious with pleasant acidity, aromatic persistence and aftertaste of anise and almond.

### Alcohol content

12 - 12.5 % by VOL.

### Serving temperature

10 - 12 °C / 50 - 54 °F

### Food pairings

Fish and seafood, including elaborate recipes