



BENANTI



PIETRA MARINA

Appellation

Etna D.O.C. Bianco Superiore, which accounts for about 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)

Age and training system of vines

Up to 80 years old, head-trained, short-pruned bush vines grown on small terraces with dry lava-stone walls

Vine density

From 8,000 to 9,000 vinestocks per hectare

Yield

c.5,500 kg per hectare

Vinification

The selected grapes are hand-picked in mid-October, sorted, de-stemmed and softly pressed. Fermentation of the free-run juice occurs for about 15 days at controlled temperature in a stainless steel vat, with an indigenous yeast selected in the vineyard by Benanti exclusively for the vinification of the Carricante variety. The wine then matures in stainless steel on the fine lees for 30 months, with frequent stirring, until bottling.

Refining

In the bottle for 12 months

Tasting notes

- Color: pale yellow with greenish tints
- Scent: intense, rich, moderately fruity, complex
- Taste and body: medium-bodied, dry, mineral, with a pleasant high acidity, saline notes, marked aromatic persistence and after taste 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