



BENANTI



Contrada Cavaliere

Appellation

Etna D.O.C. Rosso

Grape variety

Nerello Mascalese, the noble indigenous red grape of Mount Etna

Production area

South-western slope of Mount Etna in **Contrada Cavaliere** (part of the village of **Santa Maria di Licodia**), particularly suited for its high elevation and abundant luminosity.

Altitude

900 m a.s.l. / c.2,950 ft a.s.l.

Climate

Mountain climate, less rainy than other slopes of Mount Etna, with high ventilation and luminosity and extremely significant diurnal range

Soil

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

Vine density

6,500 vinestocks per hectare

Yield

6,000 kg/ha

Age and training system of vines

50 years old. Trained with Guyot system.

Vinification

Grapes are hand-picked around mid October and destemmed. Fermentation occurs at a controlled temperature in stainless steel vats, with a c.21 days long maceration, using a specific indigenous yeast selected in the vineyard by Benanti. The maturation occurs in used *tonneaux* of French oak for about 12 months and then in stainless steel

Refining

In the bottle for approximately 10 months

Tasting notes

- Color: pale ruby red
- Scent: ethereal, spicy, with scents of red fruit
- Taste: dry, medium-to-full bodied, distinctively tannic, balanced and persistent

Alcohol content

13 - 14.5% by VOL.

Serving temperature

18 - 19 °C/ 64 - 66 °F

Food pairings

A wine particularly suited for red meats, wild fowl and mature cheese