



BENANTI



Contrada Dafara Galluzzo

Appellation

Etna D.O.C. Rosso

Organic Certification

Organic wine, certified and controlled by Suolo e Salute srl

Grape variety

Nerello Mascalese, the noble indigenous red grape variety of Mount Etna

Production area

Contrada Dafara Galluzzo, in the village of **Rovittello (Castiglione di Sicilia)**, on the northern slope of Mount Etna, particularly suited for Nerello Mascalese.

Altitude

750 m a.s.l. / 2,500 ft a.s.l.

Climate

Mountain climate, humid and rainy in the cooler season, with high ventilation and significant temperature excursions.

Soil

Sandy, volcanic, rich in minerals, with sub-acid reaction (pH 6.2)

Vine density

Approximately 8,000 vinestocks per hectare

Yield

6,500kg/ha

Age and training system of vines

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

Vinification

Grapes are hand-picked during the 4th week of October, de-stemmed and softly pressed. 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 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
- Scent: ethereal, spicy, with scents of red fruit
- Taste: dry, medium-to-full bodied, 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