



BENANTI



Contrada Monte Serra

Appellation

Etna D.O.C. Rosso

Grape variety

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

Production area

Contrada Monte Serra, on the slopes of Monte Serra, an ancient extinct volcanic cone within the territory of the village of **Viagrande** (CT), on the south-eastern flank of Mount Etna

Altitude

c. 450 m a.s.l. / c. 1,500 ft 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 (pH 6.3)

Vine density

c. 9,000 vinestocks per hectare

Yield

6,500 kg/ha

Age and training system of vines

Ranging from 14 to 100+ years old. Head-trained, short-pruned bush vines ("alberello"), grown on small terraces with dry lava-stone walls.

Vinification

Grapes are hand-picked from late September/early October, de-stemmed and softly pressed. Fermentation occurs at a controlled temperature in stainless steel, with a c.21 days long maceration, using an indigenous yeast selected in the vineyards by Benanti. Maturation occurs in used *tonneaux* of French oak for about 12 months.

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, reasonably tannic, balanced and persistent

Alcohol content (range)

13 - 14.5% by VOL.

Serving temperature

18 - 19 °C/ 64 - 66 °F

Food pairings

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