



BENANTI



Contrada Cavaliere

Appellation

Etna D.O.C. Bianco

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

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

950 m a.s.l. / c.3,100 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 per hectare

6,000 kg/ha

Age and training system of vines

50 years old. Trained with Guyot system.

Vinification

Grapes are hand-picked after mid-October and softly pressed. Fermentation occurs for about 12 days at a controlled temperature in stainless steel vats, 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, including elaborate recipes