



BENANTI



CONTRADA MONTE SERRA

Appellation

Etna D.O.C. Bianco

Grape variety

Carricante, the noble indigenous white 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- 500 m a.s.l. / c. 1,575 ft a.s.l.

Climate

High hill climate, gently moderated by the proximity to the Ionian Sea, humid and rainy in the cooler season, with consistent ventilation and exceptional luminosity.

Soil

Sandy, volcanic, rich in minerals, with sub-acid reaction (pH 6.8)

Vine density

c. 8,000 vinestocks per hectare

Yield

6,500 kg/ha

Age and training system of vines

Young vines, head-trained, short-pruned bush vines ("alberello").

Vinification

Grapes are hand-picked at the end of September, destemmed and softly pressed. Fermentation occurs for about 15 days at a controlled temperature in stainless steel, 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 approximately 6 months

Tasting notes

- Colour: pale yellow with greenish tints
- Scent: intense and rich, yet delicate; a harmonious with hints of orange blossom and crisp green apple.
- Taste: dry and mineral, perfectly balanced with a lively acidity and a touch of salinity. The finish is persistent, leaving a refreshing aftertaste of citrus fruits and aromatic herbs.

Alcohol content

12 - 12.5% by VOL.

Serving temperature

12 - 14 °C / 53.6 – 57.2 °F

Food pairings

Fish, including elaborate recipes