



BENANTI



ETNA BIANCO

Appellation

Etna D.O.C. Bianco

Grape variety

Carricante 100%, the indigenous white grape variety 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

Selection of grapes from vineyards located on the eastern and southern slopes of Mount Etna, particularly suitable given the high altitude and abundant luminosity

Altitude

700 to 900 m a.s.l. / 2,300 to 3,100 ft a.s.l.

Climate

Mountain and high hill climate, humid and rainy in the cooler season, with high ventilation and luminosity and very significant diurnal range

Soil

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

Vine density

Ranging from 6,000 to 7,000 vinestocks per hectare

Yield

7,000 – 8,000 kg/ha

Age and training system of vines

Ranging from 20 to 60 years. Trained with free standing bush (“alberello”) and spurred cordon systems

Vinification

Grapes are hand picked after mid October, de-stemmed and softly pressed. Fermentation occurs for about 12 days at a controlled temperature of c.18°C in stainless steel vats, using a specific indigenous yeast selected in the vineyards by Benanti. The maturation occurs in stainless steel on the fine lees for some time.

Refining

In the bottle for 2-3 months

Tasting notes

- Color: pale yellow with bright greenish tints
- Scent: intense, delicate, mildly fruity (apple)
- Taste: dry, mineral with pleasant acidity and saline notes and a long finish.

Alcohol content (range)

12 - 12.5 % by VOL.

Serving temperature

10 - 12 °C / 50 - 54 °F

Food pairings

Fish and seafood; also ideal by the glass