



BENANTI



ETNA ROSATO

Appellation

D.O.C. Etna Rosato

Grape variety

Nerello Mascalese, the indigenous red grape variety of Mount Etna

Production area

Selection of grapes from vineyards located on the south-eastern slopes of Mount Etna

Altitude

500 to 700 m a.s.l (1,640 to 2,295 feet a.s.l.)

Climate

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

Soil

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

Vine density

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

Yield

6,000 kg/ha

Age and training system of vines

25 years, trained with the spurred cordon system

Vinification

Grapes are handpicked in early October, de-stemmed, crushed and softly pressed. A small quantity of free run juice from macerated grapes is then added. Fermentation without any skin contact occurs at a controlled temperature of c.18-20 °C / 64-68 °F in stainless steel vats, using patented selected indigenous yeasts, for about 15 days. The maturation then occurs in stainless steel tanks on the fine lees until bottling

Refining

In the bottle for approximately 2 months

Tasting notes

- Color: pink with light ruby glares
- Scent: intense, delicate, floral with hints of broom, fruity with hints of blackberry and cherry.
- Taste: dry, mineral with pleasant acidity and saline notes, slightly tannic, balanced and distinct aromatic persistence with red fruit flavors

Alcohol content

12.5 - 13% by VOL.

Serving temperature

10 - 12 °C / 50 - 54 °F

Food pairings

Cold cuts, cured meats, fresh cheese, vegetables, white meats, seafood, marinated or cooked fish-based recipes and by the glass occasions

