



# BENANTI



**ROVITTELLO**  
**Particella No. 341**  
*Alberello Centenario*

### Appellation

Etna D.O.C. Rosso Riserva

### Grape varieties

**Nerello Mascalese** (90-95%), the indigenous red grape of Mount Etna. **Nerello Cappuccio** (5-10%), a variety grown on the volcano for centuries

### Production area

**Contrada Dafara Galluzzo**, in the upper part of **Rovittello**, part of **Castiglione di Sicilia** (CT), on the northern slope of Mount Etna

### Altitude

c. 750 m a.s.l. / c. 2,450 ft a.s.l.

### Climate

Mountain climate, humid, rainy and often snowy in the colder season, with significant ventilation and diurnal range

### Soil

Sandy, volcanic, rich in minerals, with sub-acid reaction (pH 6.2)

### Vine density

9,000 - 10,000 vinestocks per hectare

### Yield per hectare

5,500 kg/ha

### Age and training system of vines

Co-planted vineyard of 100 years old, ungrafted, pre-phylloxera, head-trained, short-pruned bush vines grown on small terraces with dry lava-stone walls

### Vinification

Grapes are hand-picked in the last 10 days of October, destemmed and softly pressed. Fermentation occurs at a controlled temperature in stainless steel vats, with a 20-21 days long maceration, using an indigenous yeast selected in the vineyard by Benanti after years of experimentation. Maturation mostly occurs in large barrels of French oak (15hl) for at least 24 months

### Refining

In the bottle for 12 months

### Tasting notes

- Color: pale ruby red with light tints of garnet
- Scent: ethereal, intense, delicate with hints of ripe fruit, chestnut flowers and noble wood
- Taste: elegant and fine tannins, balanced, remarkable persistent

### Alcohol content (range)

13 - 14.5 % by VOL.

### Serving temperature

18 - 19 °C / 64 - 66 °F

### Food pairings

An elegant and age-worthy wine, ideal with red meat, game, sauces and mature cheese