



BENANTI



**SERRA DELLA
CONTESSA**
Particella No. 587
Alberello Centenario

Appellation

Etna D.O.C. Rosso Riserva

Grape varieties

Nerello Mascalese (c.85-%), the indigenous red grape of Mount Etna, sweet and tannic. **Nerello Cappuccio** (c.15%), a variety grown on the volcano for centuries

Production area

Contrada Monte Serra, on the flank of Monte Serra, an extinct crater within the territory of **Viagrande** (CT), on the south-eastern slope of Mount Etna.

Altitude

c.500 m / c. 1,640 a.s.l.

Climate

High hill climate, mitigated by the proximity to the Ionian Sea, humid and rainy in the cooler season, with constant good ventilation and high luminosity.

Soil

Sandy, volcanic, rich in minerals and pumice lava stones, with sub-acid reaction (pH 6.3)

Vine density

9,000 - 10,000 vinestocks per hectare

Yield

4,500 kg/ha

Age and training system of vines

Very steep vineyard of co-planted, pre-phylloxera, ungrafted, head-trained bush vines ("alberello")

Vinification

Grapes are hand-picked between late September and early October, de-stemmed and softly pressed. Fermentation occurs at a controlled temperature in stainless steel, with a long maceration, with an indigenous yeast selected in the vineyard by Benanti. Maturation mainly occurs in large barrels of French oak (15hl), for at least 24 months

Refining

In the bottle for 12 months

Tasting notes

- Color: ruby red with light tints of garnet
- Scent: ethereal, intense with hints of wild berries, spice and noble wood
- Taste: full, harmonic, considerably persistent and reasonably tannic

Alcohol content (range)

13 - 14.5 % by Vol.

Serving temperature

18 - 19 °C / 64 - 66 °F

Food pairings

A full, balanced and age-worthy wine ideal with game, red meat and mature cheese