



BENANTI



LAMORÈMIO Brut Metodo Classico

Appellation

Etna D.O.C. Spumante Rosato

Grape Variety

Nerello Mascalese 100%, the noble indigenous red grape variety of Mount Etna.

Production area

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

Altitude

700 to 750 m s.l.m. / 2,300 to 2,450 ft a.s.l.

Climate

Mountain climate, humid, rainy and at times snowy in winter, with very high ventilation, luminosity and diurnal range.

Soil

Volcanic sands, rich in minerals, with sub-acid reaction.

Vine density

6,000 to 7,000 vinestocks per hectare.

Yield per hectare

7,000 – 8,000 kg/ha

Age and training system of vines

10 to 20 years old vines, trained with the spur-pruned cordon system.

Vinification

Grapes are handpicked and softly pressed without any destemming. Fermentation takes place in steel tanks at a controlled temperature of 16 -18°C / 60 - 64 °F. The wine is left to mature on its lees until late spring, when it is bottled with selected yeasts to induce the second fermentation. The disgorgement and dosage occur after 24 months. The wine then rests for at least three months.

Tasting notes

- Color: pink with light ruby glares.
- Perlage: numerous, fine and persistent bubbles.
- Scent: intense, delicate, with hints of red fruit.
- Taste: dry, mineral with pleasant acidity, slightly tannic and with persistent red fruit flavors.

Alcohol content

12 - 13% by VOL.

Serving temperature

6 - 8 °C / 43 - 47°F

Food pairings

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