



## NERELLO CAPPuccio

### Appellation

Terre Siciliane I.G.T. Rosso

### Grape variety

**Nerello Cappuccio**, a variety grown on the Etna volcano for centuries, sweet and mildly tannic

### Production area

**Contrada Cavaliere**, within the territory of **Santa Maria di Licodia** (CT), on the South-western slope of Mount Etna, particularly suited for its high altitude and abundant luminosity

### Altitude

c.900 m a.s.l. / c.2,950 ft a.s.l

### Climate

Mountain climate, less rainy than other slopes of Mount Etna, with high ventilation and luminosity and extremely significant temperature excursions

### Soil

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

### Vine density

6,500-7,000 vinestocks per hectare

### Yield per hectare

c.7,000 kg/ha

### Age and training system of vines

Up to 30 years old vines, trained with the spurred cordon system

### Vinification

Grapes are hand-picked during October, de-stemmed and softly pressed. Fermentation occurs at a controlled temperature in stainless steel vats, with a 14-15 days long maceration, using an indigenous yeast selected in the vineyard by Benanti. The maturation then occurs in stainless steel tanks for about 12 months until bottling

### Refining

In the bottle for approximately 6 months

### Tasting notes

- Color: fairly bright ruby red with very light tints of purple
- Scent: spicy, herbaceous, smoky, mildly fruity
- Taste: dry, pleasant acidity, mildly tannic, balanced, good persistence with red fruit aromas.

### Alcohol content (range)

13 - 14.5% by VOL.

### Serving temperature

16 - 18 °C / 61 - 64 °F

### Food pairings

Highly versatile wine: red and white meats, cheeses, cooked fish-based recipes and by the glass occasions