



# BENANTI



**NOBLESSE**  
**Brut Metodo Classico**

## Appellation

Terre Siciliane IGT Carricante Spumante

## Grape Variety

The very first and still extremely rare sparkling wine made from **Carricante**, the noble indigenous white grape of the Etna volcano. The berries are medium-sized with very pruinose skin and a green-yellowish color. The bunches are of average length and scattered.

## Production area

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

## Altitude

700 to 850 m s.l.m. / 2,300 to 2,800 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

20 to 60 years old vines, trained as bushes or trellised.

## 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: pale yellow with bright greenish tints.
- Perlage: numerous, fine and persistent bubbles.
- Scent: intense, delicate scents of orange and lemon flower and ripe apple.
- Taste: dry, elegant, with a pleasant acidity and nice aromatic persistence.

## Alcohol content (range)

12 - 13% by VOL.

## Service temperature

6 - 8°C / 43 - 47 °F

## Food pairings

Light- to medium-bodied, elegant and refined sparkling wine that may be served throughout a meal, especially with delicate fried fish and seafood recipes.