



BENANTI



Contrada Calderara Sottana

Appellation

Etna D.O.C. Rosso

Grape variety

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

Production area

Contrada Calderara Sottana, in the village of **Randazzo (CT)**, on the northern slope of Mount Etna, particularly suited for Nerello Mascalese.

Altitude

680 m a.s.l. / 2,230 ft a.s.l.

Climate

Mountain climate, humid and rainy in the cooler season, with high ventilation and significant temperature excursions.

Soil

Volcanic, with a fine grain matrix, a stony surface, rich in minerals, with good organic matter content.

Vine density

Approximately 6,500 vinestocks per hectare.

Yield

Approximately 6,000kg/ha

Age and training system of vines

50 years old. Trained with spurred cordon systems.

Vinification

Grapes are hand-picked during the 2nd and 3rd week of October, de-stemmed and pressed. Fermentation occurs at a controlled temperature in stainless steel vats, with a c.21 days long maceration, using a specific indigenous yeast selected in the vineyard by Benanti. The maturation then continues in used *tonneaux* of French oak for about 12 months and then in stainless steel tanks.

Refining

In the bottle for approximately 10 months.

Tasting notes

- Color: ruby red
- Scent: ethereal, spicy, with scents of ripe red fruit
- Taste: dry, full bodied, tannic, balanced and persistent

Alcohol content (range)

13 - 14.5% by VOL.

Serving temperature

18 - 19 °C / 64 - 66 °F

Food pairings

A wine particularly suited for red meats, wild fowl and mature cheese.