



# BENANTI

*Carattere etneo dal 1734.*



## 2022 NERELLO CAPPUCCIO TERRE SICILIANE IGT ROSSO

### WINERY

Winemaking in the Benanti family can be traced back to the late 1800s in Viagrande. This deep-rooted passion for wine is what led Giuseppe Benanti to establish the namesake winery in 1988.

### WINE

Vineyard in Contrada Cavaliere, on the South-western slope of Mount Etna, within the municipality of Santa Maria di Licodia (CT). This area is known for its high elevation (900 m a.s.l. / 2,950 ft a.s.l.), low rainfall rate and abundant luminosity.

### VINTAGE NOTES

2022 was the warmest year in the last 180 years, starting with regular and abundant winter rainfall. The vineyards' vegetative growth was slightly early but healthy, leading to ideal flowering and fruit setting.

Between May and June, rapid vegetation growth in Benanti's five contradas required significant pruning. Despite high temperatures and a lack of rain, the grapes showed no water stress until late August rainfalls.

The grapes ripened in excellent health with minimal interventions. The complete ripening process saw notable sugar increases and good acidity levels, perfect for producing balanced wines.

Harvests at Calderara Sottana started on October 3rd, and concluded with Nerello Mascalese at Contrada Cavaliere on October 17th.

### WINEMAKING

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.

### TASTING NOTES

Fairly bright ruby red with very light tints of purple. Scent is spicy, herbaceous, smoky, and mildly fruity. Dry, pleasant acidity, mildly tannic, balanced, good persistence with red fruit aromas.

### VINEYARD

**Region:** Sicily  
**Appellation:** Terre Siciliane I.G.T. Rosso  
**Soil:** Volcanic sands, rich in minerals, with sub-acid reaction  
**Age/Exposure:** Up to 30 year-old vines  
**Vine Density:** 6,500-7,000 vinestocks per hectare, (2,429 - 2,834 vines per acre)  
**Eco-Practices:** Adoption of Organic practices

### WINEMAKING

**Varietals:** Nerello Cappuccio  
**Agging:** Stainless steel tanks on the fine lees for 12 months, until bottling. In the bottle for 6 months.

### TECHNICAL DETAILS

**Yeast:** Indigenous  
**Alcohol:** 13.5%  
**Total Acidity:** 5.5 g/L  
**pH:** 3.6  
**RS:** 0.20

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