



BENANTI

Carattere etneo dal 1734.

2020 CONTRADA RINAZZO, ETNA BIANCO DOC SUPERIORE

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

Vineyards in Contrada Rinazzo, on the Eastern slope of Mount Etna within the territory of Milo (CT). The contrada is particularly well-known for its elevation (approximately 800 m a.s.l. / 2,600 ft a.s.l.), abundant luminosity, continuous ventilation and exposure to the sea.

VINTAGE NOTES

A year similar to 2019 in terms of climate, with a mild winter and below-average rainfall. Vegetation started to grow between mid-March and early April. Spring temperatures were mostly normal, but there were some cold temperatures in May and June. Like in 2019, there was unseasonal rain in July, which affected the ripening process. Overall, the soil had good moisture, but more effort was needed to control spontaneous vegetation. Increased humidity also led to a higher risk of powdery mildew. In July, there were small hailstorms in Monte Serra and Milo, but the damage was minimal. These conditions caused a delay in veraison and some grapes did not fully ripen. Harvest took place in the

usual period, starting in late September. In some cases, harvest extended beyond the typical period to compensate for the irregular ripening caused by July rains.

WINEMAKING

Grapes are hand-picked after mid-October, de-stemmed and softly pressed. Fermentation occurs for about 12 days at a controlled temperature in stainless steel, using a specific indigenous yeast selected in the vineyard by Benanti. The wine matures in stainless steel tanks on the fine lees for about 12 months, with frequent stirrings.

TASTING NOTES

Pale yellow with greenish tints. Intense, rich, moderately fruity, complex scent. Medium-bodied, dry, mineral, with a pleasant high acidity, saline notes, marked aromatic persistence and after taste of anise and almond.



VINEYARD

- Region:** Sicily
- Appellation:** Etna D.O.C. Bianco Superiore
- Soil:** Volcanic sands, rich in minerals, with sub-acid reaction (pH 6.5)
- Age/Exposure:** Young vines, head-trained, short-pruned bush vines ("alberello") grown on small terraces with dry lava-stone walls
- Vine Density:** 8,000 vinestocks per hectare (3,239 vines per acre)
- Eco-Practices:** Sustainable

WINEMAKING

- Varietals:** Carricante
- Agging:** Stainless steel tanks on the fine lees for 12 months, with frequent stirrings. In the bottle for 6 months.

TECHNICAL DETAILS

- Yeast:** Indigenous
- Alcohol:** 12.5%
- Total Acidity:** 6.7 g/L
- pH:** 3.5

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