



## 2022 ETNA BIANCO DOC

### 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

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

### VINTAGE NOTES

In 2022, the warmest year in 180 years, there was ample winter rainfall. The vineyards experienced early vegetative awakening and abundant vegetative development. Flowering and fruit setting happened under optimal conditions, resulting in well-formed bunches.

From May to June, there was significant vegetation growth in all five contradas of Benanti, requiring intensive green pruning. Despite high temperatures and limited rainfall, the grapes did not show signs of water stress until the veraison phase. Some areas experienced issues with berry size, but this was resolved by rainfall in late August.

Overall, the grapes ripened in perfect health conditions and required minimal intervention for phytosanitary purposes. The ripening process led to increased sugar levels and good acidity, ideal for well-balanced wines.

### WINEMAKING

Grapes are hand picked around mid October, de-stemmed and softly pressed. Fermentation occurs for about 12 days at a controlled temperature of 18°C in stainless steel vats, using a specific indigenous yeast selected in the vineyard by Benanti. The maturation occurs in stainless steel on the fine lees for some time.

### TASTING NOTES

Pale yellow with greenish tints Intense, delicate, mildly fruity (apple) fragrance. Dry, mineral taste with pleasant acidity, saline notes and a long finish.

### VINEYARD

Region:	Sicily
Appellation:	Etna D.O.C. Bianco
Soil:	Volcanic sands, rich in minerals, with sub-acid reaction
Age/Exposure:	20-60 years-old Eastern/southern exposure
Vine Density:	7,000 – 8,000 kg/ha
Eco-Practices:	Sustainable

### WINEMAKING

Varietals:	Carricante
Aging:	Stainless steel on the lees for some time

### TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	12.5%
Total Acidity:	6.23 g/L
pH:	3.39