



2022 ETNA ROSSO 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

Etna Rosso is a blend of mostly Nerello Mascalese, along with Nerello Cappuccio, selected from Benanti's vineyards from the Northern to the Southern slopes.

VINEYARDS

Vines are located on the northern, south-eastern and south-western slopes of Mount Etna. 10 to 60 years old vines, trained with free standing bush ("alberello") and spurred cordon systems..

VINTAGE NOTES

The climate trend of 2022, already archived as the warmest year of the last 180 years, began with rather regular and abundant winter rainfall. The vegetative awakening of the vineyards occurred regularly and slightly early, and the subsequent phases showed regular and abundant vegetative development. With these premises, flowering and fruit setting took place in the best conditions, allowing the development of full and well-formed bunches.

WINEMAKING

Fermentation occurred at a controlled temperature of 25°C in stainless steel vats, with a 20-21 days long maceration, using patented selected indigenous yeasts. About 80% of the wine then matured in stainless steel tanks, while about 20% matures in used French oak barriques for 8-10 months).

TASTING NOTES

The wine color is pale ruby. The scent is ethereal and intense, with hints of red fruits. The taste and body are balanced, dry, medium-bodied, and mineral, with pleasant acidity and saline notes, red fruit aromas, and persistence.



VINEYARD

Region:	Sicily
Appellation:	Etna D.O.C. Rosso
Soil:	Volcanic sands, rich in minerals, with sub-acid reaction
Age/Exposure:	Ranging from 10 to 60 years North, South-East and South-West
Vine Density:	Vine density ranging from 6,000 to 8,000 vinestocks per hectare
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	Nerello Mascalese & Nerello Cappuccio
Aging:	80% of the wine then matures in stainless steel tanks, while about 20% matures in used French oak barriques for 8-10 months).

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13.5%
Total Acidity:	5.4 g/L
RS:	0.60 g/L
pH:	3.7