



BENANTI

Carattere etneo dal 1734.



2019 LAMORÈMIO BRUT ROSATO METODO CLASSICO

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 southern slopes of Mount Etna, particularly suitable given the high altitude and abundant luminosity.

VINTAGE NOTES

After a mild winter and low rainfall, the plants started growing regularly in April and May. The temperature during these months was fluctuating, with May being cooler than usual. The vegetation grew slightly slower due to this, but the rain events helped to maintain low temperatures and provide enough water for the plants. In June, there was a sudden increase in temperature, which, combined with the good water supply, led to immediate and substantial growth of the vegetation. This pattern was consistent across all areas of Etna. However, the flowering happened slightly later than usual, leading to the need for additional workers for pruning tasks. All stages of plant growth were delayed, including the grape ripening process. Despite the sunny

weather during the first harvest period from late September to early October, the grapes ripened slower. During the harvest, there were fewer grapes, but they had a good balance of acidity and sugar, as well as a pleasant aroma.

WINEMAKING

Grapes are hand picked and softly pressed without any de-stemming. Fermentation takes place in steel tanks at a controlled temperature of 16-18°C. The wine is left to mature on its lees until late spring, when it is bottled with selected yeasts to induce the second fermentation. The disgorgement and dosage occur after 24 months. The wine then rests for at least three months.

TASTING NOTES

Pink with light ruby glares. Numerous, fine and persistent bubbles. Intense, delicate, fragrance with hints of red fruit. Taste is dry, mineral with pleasant acidity, slightly tannic and with persistent red fruit flavors.

VINEYARD

Region:	Sicily
Appellation:	Etna D.O.C. Spumante Rosato
Soil:	Sandy, volcanic, rich in minerals, with sub-acid reaction
Age/Exposure:	11 to 21 year-old vines Southern exposure
Vine Density:	6,000 to 7,000 vinestocks per hectare, 2,429 - 2,834 vines per acre
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	Nerello Mascalese
Aging:	Matures on lees until late spring. After disgorgement, wine rests for 3 months.
Disgorgement:	After 24 months

TECHNICAL DETAILS

Yeast:	Selected
Alcohol:	12.5%
Total Acidity:	6.5 g/L
pH:	3.28

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