



BENANTI

Carattere etneo dal 1734.

2017 SERRA DELLA CONTESSA PARTICELLA NO. 587, ETNA ROSSO DOC RISERVA



- Appellation:** Etna D.O.C. Rosso Riserva
- Grape Variety:** Nerello Mascalese (85%), the indigenous red grape of Mount Etna; Nerello Cappuccio (c.15%), a variety grown on the volcano for centuries, sweet and scarcely tannic.
- Production Area:** Contrada Monte Serra, on the flank of Monte Serra, an extinct crater within the territory of Viagrande (CT), on the south-eastern slope of Mount Etna.
- Altitude:** 500 m a.s.l. / 1,640 ft a.s.l.
- Climate:** High hill climate, mitigated by the proximity to the Ionian Sea, humid and rainy in the cooler season, with constant good ventilation and high luminosity.
- Soil:** Sandy, volcanic, rich in minerals, with sub-acid reaction (pH 6.2)
- Vine Age & Training:** Very steep vineyard of co-planted, pre-phylloxera, ungrafted, head-trained bush vines ("alberello")
- Vine Density:** 9,000 - 10,000 vinestocks per hectare (3,644 - 4,049 vines per acre)
- Yield:** 4,500 kg/ha
- Vinification:** Grapes are hand-picked between late September and early October, de-stemmed and softly pressed. Fermentation occurs at a controlled temperature in stainless steel, with a long maceration, with an indigenous yeast selected in the vineyard by Benanti. Maturation mainly occurs in large barrels of French oak (15hl), for at least 15 months and then continues in stainless steel tanks.
- Refining:** In the bottle for 6-9 months
- Alcohol:** 14%
- Tasting Notes:** **COLOR** - Ruby red with light tints of garnet
SCENT - Ethereal, intense with hints of wild berries, spice and noble wood
TASTE AND BODY - Full, harmonic, mineral, considerably persistent and reasonably tannic
- Food Pairings:** A full, balanced and age-worthy wine ideal with game, red meat and mature cheese. Serve at 18 - 19° C

WILSON DANIELS 
SINCE 1978

Imported by Wilson Daniels | Napa, California | wilsondaniels.com