



# BENANTI

*Carattere etneo dal 1734.*



## 2020 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

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 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.<br>Spumante Rosato                                      |
| Soil:          | Sandy, volcanic, rich in minerals, with sub-acid reaction           |
| Age/Exposure:  | 12 to 22 year-old vines<br>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:       | 13%      |
| Total Acidity: | 7.0 g/L  |
| pH:            | 3.23     |

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