



# BENANTI

*Carattere etneo dal 1734.*

## 2019 NOBLESSE “48 MESI” METODO CLASSICO BRUT CARRICANTE

### 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

One of the few Sparkling wines from Etna made of 100% Carricante using the Classic Method, on the lees for 48 months. Selection of grapes from vineyards located on the eastern and southern slopes of Mount Etna, particularly suitable given the high altitude and abundant luminosity.

### VINEYARDS

The vineyards are located on the eastern and southern slopes of Mount Etna, planted with the Carricante grape variety. The vines are 20 to 60 years old and trained as bushes or trellised. Vine density is between 6,000 and 7,000 vinestocks per hectare.

### VINTAGE NOTES

After a mild winter with low rainfall, the vegetative awakening was regular. April and May had fluctuating temperatures, with May being cooler than average. Vegetation developed regularly but was slightly delayed due to important rain events, which kept temperatures low and provided good water reserves.

In June, a sudden temperature rise, combined with a good water supply, led to rapid and consistent vegetation growth. This trend was uniform across Etna, and after slightly delayed flowering, substantial manpower was needed for green pruning.

All phenological phases were delayed, including the slower ripening of grapes despite sunny weather from late September to early October. The harvest yielded fewer grapes but with a good acid/sugar balance and aromatic profile.

### WINEMAKING

Grapes are hand-picked and gently pressed without destemming. Fermentation happens in steel tanks at a controlled temperature of 16-18°C. The wine matures on its lees until late spring, then it is bottled with selected yeasts for the second fermentation. Disgorgement and dosage occur after 48 months. The wine then rests for at least three months.

### TASTING NOTES

The 2019 Noblesse 48 Mesi is pale yellow with bright greenish tints. It has numerous, fine, and persistent bubbles. The aromas are intense, with delicate scents of orange and lemon flowers and ripe apple. On the palate, it is dry, elegant, with a pleasant acidity and nice aromatic persistence.



### VINEYARD

Region:	Sicily
Appellation:	Terre Siciliane IGT
Soil:	Volcanic sands, rich in minerals, with sub-acid reaction
Age/Exposure:	20 to 60 year old vines; Eastern & Southern exposures
Vine Density:	6,000 to 7,000 vinestocks per hectare (2,429 - 2,834 vines per acre)
Eco-Practices:	Adoption of Organic practices

### WINEMAKING

Varietals:	Carricante
Aging:	The disgorgement and dosage occur after 48 months. The wine then rests for at least three months.

### TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	12%
Total Acidity:	5.94 g/L
pH:	3.35

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