



2023 CONTRADA CAVALIERE 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

Contrada Cavaliere Etna Rosso is an exceptional expression of Etna's volcanic terroir—elegant, mineral-driven, and full of character. What makes this Etna Rosso truly unique is its provenance from a celebrated contrada, or vineyard district, on the northern slopes of Mount Etna. This specific location benefits from a cooler microclimate and mineral-rich volcanic soil that imparts a distinctive character and depth to the wine.

VINEYARDS

Vines are located in Contrada Cavaliere, within the territory of Santa Maria di Licodia (CT), in the South-western slope of Mount Etna. 50 years old vines. Trained with Guyot system. Made exclusively from Nerello Mascalese grapes grown in Contrada Cavaliere on the South-Western slope at 800m of elevation. The high elevation and average vine age results in smaller yields but the resulting wine has an unmatched precision and quality.

VINTAGE NOTES

The 2023 growing season unfolded with an early burst of warmth and scarce rains, setting the stage for an accelerated vine growth. However, from May to mid-June, a relentless cascade of rain and cool temperatures painted a landscape ripe for severe downy mildew. This affliction marred flowering and diminished yields. Regions that harvested early faced less devastation, while later areas bore losses of up to 60%. Despite this overall challenging growing season, the harvest arrived ahead of schedule, with grapes reaching a satisfying ripeness, a testament to resilience amid adversity at Benanti.

WINEMAKING

Fermentation occurred at a controlled temperature (26°C/78.8°F) in stainless steel vats, with a 21 days long maceration, using a specific indigenous yeast selected in the vineyard by Benanti. The maturation then continues in used tonneaux of French oak for about 12 months and then in stainless steel tanks.

TASTING NOTES

The wine color is ruby red. The scent is ethereal, spicy, with scents of ripe red fruit. The taste and body is dry, full bodied, tannic, balanced and persistent.



VINEYARD

Region:	Sicily
Appellation:	Etna D.O.C. Rosso
Soil:	Volcanic, rich in stones and minerals, with good organic matter content
Age/Exposure:	50 years old South-Western exposure
Vine Density:	6,500 vinestocks per hectare
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	Nerello Mascalese
Aging:	The maturation occurs in used tonneaux of French oak for about 12 months and then in stainless steel tanks. Refined in the bottle for approximately 10 months.

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13.5%
Total Acidity:	5.85 g/L
RS:	0.50 g/L
pH:	3.68