

2024 ETNA ROSATO, 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

Benanti Rosato is made from a select blend of grapes sourced from vineyards located on the northern, south-eastern, and south-western slopes of Mount Etna. The unique terroir of these volcanic slopes imparts the wine with a vibrant character, marked by crisp acidity and delicate minerality. The wine displays a beautiful balance of fresh red fruit flavors and subtle floral notes, offering a refreshing and elegant expression of Etna's diverse landscapes. A Rosato that is both vibrant and singular capturing the essence of the mountains.

VINEYARDS

Made from 100% Nereollo Mascalese, the vines are located on the southeastern slopes of Mount Etna. Vine density ranging from 6,000 to 7,000 vine stocks per hectare.

VINTAGE NOTES

Drought persisted throughout the vine's growing cycle until August-September, when rainfall enabled ripening in later-maturing areas, particularly northern slopes

through mid-October near harvest completion. Vineyard location heavily influenced harvest outcomes. Lower DOC Etna altitudes, especially southern slopes, had reduced yields. Northern slopes, receiving earlier summer rains, produced higher yields with well-balanced quality parameters. Agronomically, while vine phases advanced early, the drought limited vegetation growth and disease management was straightforward.

WINEMAKING

Grapes are handpicked in early October, de-stemmed, crushed and softly pressed. A small quantity of free run juice from macerated grapes is then added. Fermentation without any skin contact occurs at a controlled temperature of c.18-20 °C / 64-68 °F in stainless steel vats, using patented selected indigenous yeasts, for about 15 days. The wine then goes to bottle for about 2 months.

TASTING NOTES

The wine showcases intense yet delicate aromatics, with floral notes of broom and fruity hints of blackberry and cherry. It is dry and mineral on the palate, with a pleasant acidity and saline notes. Slightly tannic, it is well-balanced and offers a distinct aromatic persistence of red fruit flavors.

VINEYARD

Region:	Sicily
Appellation:	Etna D.O.C.
Soil:	Sandy, volcanic, rich in minerals, with sub-acid reaction
Age/Exposure:	25 years old vines, trained with the spurred cordon system; Southeast
Vine Density:	Ranges from 6,000 to 7,000 vine stocks per hectare
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	Nerello Mascalese
Aging:	The maturation occurs in stainless steel tanks on the fine lees until bottling

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	12%
Total Acidity:	6.0 g/L
pH:	3.35