



BENANTI

Carattere etneo dal 1734.

2021 CONTRADA RINAZZO, ETNA BIANCO DOC SUPERIORE

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

Vineyards in Contrada Rinazzo, on the Eastern slope of Mount Etna within the territory of Milo (CT). The contrada is particularly well-known for its elevation (approximately 800 m a.s.l. / 2,600 ft a.s.l.), abundant luminosity, continuous ventilation and exposure to the sea.

VINTAGE NOTES

In spring, the rain increased powdery mildew. However, our traditional vineyard cultivation methods kept the bunches intact. The hot and dry summer led to water stress, resulting in the development of sugars and extractive substances in our native vines. The autumn rain did not damage the bunches or their ripening. The precise green pruning and leaf removal kept the bunches healthy without the need for additional treatments. Our 2021 harvest started in September and ended in mid-October. The volcanic activity enriched the soil in Contrada Rinazzo.

WINEMAKING

Grapes are hand-picked after mid-October, de-stemmed and softly pressed. Fermentation occurs for about 12 days at a controlled temperature in stainless steel, using a specific indigenous yeast selected in the vineyard by Benanti. The wine matures in stainless steel tanks on the fine lees for about 12 months, with frequent stirrings.

TASTING NOTES

Pale yellow with greenish tints. Intense, rich, moderately fruity, complex scent. Medium-bodied, dry, mineral, with a pleasant high acidity, saline notes, marked aromatic persistence and after taste of anise and almond.



VINEYARD

Region:	Sicily
Appellation:	Etna D.O.C. Bianco Superiore
Soil:	Volcanic sands, rich in minerals, with sub-acid reaction (pH 6.5)
Age/Exposure:	Young vines, head-trained, short-pruned bush vines ("alberello") grown on small terraces with dry lava-stone walls
Vine Density:	8,000 vinestocks per hectare (3,239 vines per acre)
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	Carricante
Aging:	Stainless steel tanks on the fine lees for 12 months, with frequent stirrings. In the bottle for 6 months.

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	12.5%
Total Acidity:	7.0 g/L
pH:	3.05

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