



BENANTI

Carattere etneo dal 1734.



2021 ETNA BIANCO 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

Selection of grapes from vineyards located on the eastern and southern slopes of Mount Etna, particularly suitable given the high altitude and abundant luminosity.

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 around mid October, de-stemmed and softly pressed. Fermentation occurs for about 12 days at a controlled temperature of 18°C in stainless steel vats, using a specific indigenous yeast selected in the vineyard by Benanti. The maturation occurs in stainless steel on the fine lees for some time.

TASTING NOTES

Pale yellow with greenish tints Intense, delicate, mildly fruity (apple) fragrance. Dry, mineral taste with pleasant acidity, saline notes and a long finish.

VINEYARD

Region:	Sicily
Appellation:	Etna D.O.C. Bianco
Soil:	Volcanic sands, rich in minerals, with sub-acid reaction
Age/Exposure:	20-60 years-old Eastern/southern exposure
Vine Density:	7,0000 – 8,000 kg/ha
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	Carricante
Aging:	Stainless steel on the lees for some time

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	12.5%
Total Acidity:	5.9 g/L
pH:	3.33

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