



BENANTI

Carattere etneo dal 1734.

2018 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

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

Winter was cold with little rainfall. Spring was warmer than usual with occasional rain. June had a summery and dry climate. July experienced scorching heat for 15 days, with temperatures peaking at 40-43 °C. On the 15th of August, there was heavy rainfall, followed by limited hailstorms in some areas of the southeast and southwest on the 20th.

In conclusion, the year was challenging and complicated in the Etna region, especially during the harvest period. Continuous rains made it difficult for grape harvesters. Those who worked well in the vineyard and selected grapes obtained a smaller quantity of wine, but of interesting quality. The white and rosé wines are promising in the short term, while the reds have the potential for aging.

WINEMAKING

Grapes are hand picked and softly pressed without any de-stemming. Fermentation takes place in steel tanks at a controlled temperature of 16-18°C. The wine is left to mature on its lees until late spring, when it is bottled with selected yeasts to induce the second fermentation. The disgorgement and dosage occur after 48 months. The wine then rests for at least three months.

TASTING NOTES

Pale yellow with bright greenish tints. Numerous, fine and persistent bubbles. Intense nose, delicate scents of orange and lemon flower and ripe apple. Dry, elegant, with a pleasant acidity and nice aromatic persistence.



VINEYARD

Region: Sicily
Appellation: Terre Siciliane IGT
Carricante Spumante
Soil: Sandy, volcanic, rich in minerals, with sub-acid reaction
Age/Exposure: 20 to 60 years old vines
Eastern/Southern exposure
Vine Density: 6,000 to 7,000 vinestocks per hectare
(2,429 - 2,834 vines per acre)
Eco-Practices: Sustainable

WINEMAKING

Varietals: Carricante, the noble indigenous white grape of the Etna volcano
Aging: Matures on lees until late spring. After disgorgement, wine rests for 3 months.
Disgorgement: After 48 months

TECHNICAL DETAILS

Yeast: Selected
Alcohol: 12%
Total Acidity: 6.6 g/L
pH: 3.30

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