



BENANTI

Carattere etneo dal 1734.

BENANTI 2021 CONTRADA CALDERARA SOTTANA 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

100% Nerello Mascalese, 50 year-old vines from the Contrada Calderara Sottana vineyard located in the village of Randazzo on the northern slope of Mount Etna.

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 during the 1st and 2nd decade of October, de-stemmed and pressed. Fermentation occurs 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

Bright ruby red color with spicy aromatics and scents of ripe red fruit. Full-bodied, balanced tannins with structure to age gracefully over the next 10 to 13 years.



VINEYARD

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| Region: | Sicily |
| Appellation: | Etna Rosso DOC |
| Soil: | Volcanic sands, rich in minerals, with good organic matter content |
| Age/Exposure: | 20-60 years old |
| Vine Density: | 8,000 vinestocks per hectare (3,239 vines per acre) |
| Eco-Practices: | Sustainable |

WINEMAKING

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|------------|---|
| Varietals: | Nerello Mascalese |
| Aging: | French oak for 12 months and then in stainless steel tanks. In the bottle for approximately 10 months |

TECHNICAL DETAILS

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|----------------|------------|
| Yeast: | Indigenous |
| Alcohol: | 14.5% |
| Total Acidity: | 5.2 g/L |
| pH: | 3.65 |

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