



# BENANTI

Carattere etneo dal 1734.

## 2022 ETNA ROSATO DOC



- Appellation:** Etna D.O.C. Rosato
- Grape Variety:** Nerello Mascalese, the noble indigenous red grape variety of Mount Etna
- Production Area:** Selection of grapes from vineyards located on the south-eastern slopes of Mount Etna
- Altitude:** 500 to 700 m a.s.l / 1,600 to 2,300 feet a.s.l
- Climate:** Mountain and high hill climate, humid and rainy in the cooler season, with high ventilation and luminosity and very significant temperature excursions
- Soil:** Sandy, volcanic, rich in minerals, with sub-acid reaction
- Vine Age & Training:** 25 years on average, trained with the spurred cordon system
- Vine Density:** Ranging from 6,000 to 7,000 vinestocks per hectare (2,429 - 2,834 vines per acre)
- Yield:** 7,000-8,000 kg/ha
- Vinification:** 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 maturation then occurs in stainless steel tanks on the fine lees until bottling
- Refining:** In the bottle for approximately 2 months
- Alcohol:** 12.5%
- Tasting Notes:**  
**COLOR** - Pink/salmon  
**SCENT** - Intense, delicate, floral with hints of broom, fruity with hints of blackberry and cherry  
**TASTE AND BODY** - Dry, mineral with pleasant acidity and saline notes, slightly tannic, balanced and distinct aromatic persistence with red fruit flavors
- Food Pairings:** Cold cuts, cured meats, fresh cheese, vegetables, white meats, seafood, marinated or cooked fish-based recipes and by the glass occasions. Serve at 10 – 12 °C.
- Drinking Window:** 2022 - 2025

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