



# BENANTI

*Carattere etneo dal 1734.*

## 2020 CONTRADA DAFARA GALLUZZO, ETNA ROSSO DOC



*Appellation:* Etna D.O.C. Rosso

*Grape Variety:* Nerello Mascalese, the noble indigenous red grape of Mount Etna

*Production Area:* Contrada Dafara Galluzzo, in the village of Rovittello (Castiglione di Sicilia), on the northern slope of Mount Etna, particularly suited for Nerello Mascalese.

*Altitude:* 750 m a.s.l. / 2,500 ft a.s.l.

*Climate:* Mountain climate, humid and rainy in the cooler season, with high ventilation and significant temperature excursions.

*Soil:* Sandy, volcanic, rich in minerals, with sub-acid reaction (pH 6.2)

*Vine Age & Training:* Mostly young, head-trained, short-pruned bush vines (“alberello”) grown on small terraces with dry lava-stone walls .

*Vine Density:* Approximately 8,000 vinestocks per hectare (3,239 vines per acre)

*Yield:* 6,500 kg/ha

*Vinification:* Grapes are hand-picked during the 4th week of October, de-stemmed and softly pressed. Fermentation occurs at a controlled temperature 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.

*Refining:* In the bottle for approximately 10 months

*Alcohol:* 13.5%

*Tasting Notes:* **COLOR** - Pale, ruby  
**SCENT** - Ethereal, spicy, with scents of red fruit  
**TASTE AND BODY** - Dry, medium-to-full bodied, distinctively tannic, balanced and persistent

*Food Pairings:* A wine particularly suited for red meats, wild fowl and mature cheese.  
Serve at 18 - 19° C

*Drinking*

*Window:* 2022 - 2035

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