



BENANTI

Carattere etneo dal 1734.



2020 CONTRADA MONTE SERRA, ETNA ROSSO DOC

- Appellation:** Etna D.O.C. Rosso
- Grape Variety:** Nerello Mascalese, the noble indigenous red grape of Mount Etna
- Production Area:** **Contrada Monte Serra**, on the slopes of Monte Serra, an ancient extinct volcanic cone within the territory of the village of **Viagrande** (CT), on the south-eastern flank of Mount Etna
- Altitude:** 450 m a.s.l. / 1,500 ft a.s.l.
- Climate:** High hill climate, humid and rainy in the cooler season, with high ventilation and luminosity
- Soil:** Sandy, volcanic, rich in minerals, with sub-acid reaction (pH 6.3)
- Vine Age & Training:** Ranging from 14 to 100+ years old. Head-trained, short-pruned bush vines ("alberello"), grown on small terraces with dry lava-stone walls
- Vine Density:** 9,000 vinestocks per hectare (3,644 vines per acre)
- Yield:** 6,500 kg/ha
- Vinification:** Grapes are hand-picked in late September / early October, de-stemmed and softly pressed. Fermentation occurs at a controlled temperature in stainless steel, with a 21 days long maceration, using an indigenous yeast selected in the vineyards by Benanti. Maturation occurs in used tonneaux of French oak for about 12 months.
- Refining:** In the bottle for approximately 10 months
- Alcohol:** 13.5%
- Tasting Notes:** **COLOR** - Pale, ruby red with light tints of garnet
SCENT - Ethereal, spicy, with scents of red fruit
TASTE AND BODY - Dry, medium-to-full bodied, reasonably 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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