



# BENANTI

*Carattere etneo dal 1734.*



## 2017 ROVITTELO PARTICELLA NO. 341 ETNA ROSSO DOC RISERVA

### 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

After almost thirty years of experience vinifying the well-known Etna Rosso Rovittello, in 2015 Benanti decided to aim for new heights by focusing exclusively on the small, pre-phylloxera portion of the vineyard and extending the wine's vinification, maturation and refining period to 60 months, thereby creating this new, exclusive Etna Rosso Riserva produced in a very limited quantity.

### VINTAGE NOTES

Cold winter with low rainfall. In the Spring, there was a sharp temperature drop in the third week, causing frost damage and occasional rainfall. May had a Spring-like climate without rain. June was drier. July had scorching heat with a maximum temperature of 42°C until mid-July, but temperatures returned to normal in the last week. August had a dry and drought-like climate with sporadic rain in the third week on the southeastern side. September and October had occasional rain, but the heat remained constant until the end of the harvest.

Overall, it was a decent year for the Etna region. The native Nerello Mascalese, Nerello Cappuccio, and Carricante vines suffered less from the summer heat as they were in a less advanced phenological phase in August-September, resulting in a regular ripening phase for the grapes. The only downside was a lower yield of grapes in the vineyard, around -30%, especially on some slopes (south east-south west) that were affected by late frosts in spring.

### WINEMAKING

Grapes are hand-picked in the last 10 days of October, de-stemmed and softly pressed. Fermentation occurs at a controlled temperature in stainless steel vats, with a 20-21 days long maceration, using an indigenous yeast selected in the vineyard by Benanti after years of experimentation.

### TASTING NOTES

Pale ruby red with light tints of garnet. Ethereal, intense, delicate scent with hints of ripe fruit, chestnut flowers and noble wood. Elegant and fine tannins, balanced, remarkably persistent on the tongue.

### VINEYARD

|                |  |
|----------------|--|
| Region:        | Sicily   |
| Appellation:   | Etna D.O.C. Rosso Riserva  |
| Soil:          | Sandy, volcanic, rich in minerals, with sub-acid reaction (pH 6.2)   |
| Age/Exposure:  | 100 years  |
| Vine Density:  | 9,000 - 10,000 vinestocks per hectare (3,644 - 4,049 vines per acre) |
| Eco-Practices: | Sustainable  |

### WINEMAKING

|            |   |
|------------|---|
| Varietals: | Nerello Mascalese   |
| Aging:     | Maturation mostly occurs in large barrels of French oak (15hl) for at least 24 months. In the bottle for 12 months. |

### TECHNICAL DETAILS

|                |         |
|----------------|---------|
| Alcohol:       | 14%     |
| Total Acidity: | 5.5 g/L |
| pH:            | 3.74    |

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