



BENANTI

Carattere etneo dal 1734.



2020 ROVITTELLO 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.

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. Maturation mostly occurs in large barrels of French oak (15hl) for at least 24 months. Refining in the bottle for 12 months.

VINTAGE NOTES

The year was climatically similar to 2019, with a mild winter and below-average rainfall. Vegetative growth began between mid-March and early April, followed by generally moderate spring temperatures with brief cooler spells in May and June. Unseasonal July rains and light hail delayed veraison in some areas, leading to uneven ripening in higher-yielding sites. Harvest timing remained consistent with previous years, beginning in late September, and extended in some parcels thanks to dry October–November conditions that allowed ripening to fully recover.

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 & Nerello Cappuccio (around 5%-10%)
Aging:	Maturation mostly occurs in large barrels of French oak (15hl) for at least 24 months. In the bottle for 12 months.

TECHNICAL DETAILS

Yeast:	Selected cultured yeast
Alcohol:	13.5%
Total Acidity:	5.80 g/L
pH:	3.54
RS:	.70

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