



2024 ETNA ROSSO DOC

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

Etna Rosso is a blend of mostly Nerello Mascalese, along with Nerello Cappuccio, selected from Benanti's vineyards from the Northern to the Southern slopes.

VINEYARDS

Vines are located on the northern, south-eastern and south-western slopes of Mount Etna. 10 to 60 years old vines, trained with free standing bush ("alberello") and spurred cordon systems.

VINTAGE NOTES

The 2024 season was marked by prolonged dry periods, punctuated by intense but uneven rainfall. Temperatures remained above average from the start of the year and stayed consistently high through summer, with little diurnal variation. Dry conditions persisted throughout most of the vine's vegetative and ripening cycle, until limited rainfall in August and September helped support ripening in cooler, later-ripening sites, particularly on Etna's northern slopes and at higher elevations. By the second half of October, with harvest nearly complete, heavy rains returned across Mount Etna.

WINEMAKING

Fermentation occurred at a controlled temperature of 25°C in stainless steel vats, with a 20-21 days long maceration, using patented selected indigenous yeasts. About 80% of the wine then matured in stainless steel tanks, while about 20% matures in used French oak barriques for 8-10 months).

TASTING NOTES

Pale ruby red in color, this wine offers an intense, ethereal nose of red fruits. The palate is dry and balanced, with medium body, bright acidity, mineral and saline notes, and a persistent red-fruit finish.

VINEYARD

Region:	Sicily
Appellation:	Etna D.O.C. Rosso
Soil:	Volcanic sands, rich in minerals, with sub-acid reaction
Age/Exposure:	Ranging from 10 to 60 years North, South-East and South-West
Vine Density:	Vine density ranging from 6,000 to 8,000 vinestocks per hectare
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	Nerello Mascalese & Nerello Cappuccio
Aging:	80% of the wine then matures in stainless steel tanks, while about 20% matures in used French oak barriques for 8-10 months).

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13.5%
Total Acidity:	5.20 g/L
RS:	0.6 g/L
pH:	3.5