



BENANTI

Carattere etneo dal 1734.

2021 BENANTI CONTRADA DAFARA GALLUZZO 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

Vineyards Contrada Dafara Galluzzo, on the North slope of Mount Etna, within the territory of Rovittello, Castiglione di Sicilia (CT). This contrada is historically extremely suited to grow Nerello Mascalese. Elevation: 750 m a.s.l. / 2,500 ft a.s.l.

VINTAGE NOTES

In spring, the rain increased powdery mildew. However, our traditional vineyard cultivation methods kept the bunches intact. The hot and dry summer led to water stress, resulting in the development of sugars and extractive substances in our native vines. The autumn rain did not damage the bunches or their ripening. The precise green pruning and leaf removal kept the bunches healthy without the need for additional treatments. Our 2021 harvest started in September and ended in mid-October. The volcanic activity enriched the soil in Contrada Rinazzo.

WINEMAKING

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 c.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.

TASTING NOTES

Pale, ruby red in color. Ethereal, spicy fragrance, with scents of red fruit. Dry, medium-to-full bodied, distinctively tannic, balanced and persistent.



VINEYARD

Region:	Sicily
Appellation:	Etna D.O.C. Rosso
Soil:	Sandy, volcanic, rich in minerals, with sub-acid reaction (pH 6.2)
Age/Exposure:	Mostly young, head-trained, short-pruned bush vines ("alberello") grown on small terraces with dry lava-stone walls
Vine Density:	8,000 vinestocks per hectare
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	Nerello Mascalese
Aging:	12 months in French oak, then in stainless-steel tanks. 10 months in the bottle.

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	14.5%

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