



# BENANTI

*Carattere etneo dal 1734.*

## 2024 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

A prestigious hamlet in the municipality of Castiglione di Sicilia, only red varieties are grown, using the traditional alberello (head-trained bush vines) system. A number of these vines are more than one-hundred years old and ungrafted. On the north side of the volcano, the area enjoys a mildly humid climate, a factor that has influenced an evolution of the soils towards very fine granules and very small particles. These factors pave way for a characteristic acidity that provides a refreshing balance, while the well-integrated tannins offer a smooth, persistent finish. The volcanic minerality from the Ancient Mongibello soils lends a distinctive, gravelly texture that underscores the wine's complexity.

### VINEYARDS

Vines located in Contrada Dafara Galluzzo, in the village of Rovittello (Castiglione di Sicilia), on the northern slope of Mount Etna. Mostly young, head-trained, short-pruned bush vines ("alberello") grown on small terraces with dry lava-stone walls.

### VINTAGE NOTES

The 2024 harvest reflected ongoing climate change, with extended drought broken by intense, uneven rains. Temperatures stayed above average and consistently high through summer, and rainfall was scarce until limited August–September showers aided ripening in later, higher-altitude northern sites. Heavy rains arrived across Etna in late October as harvest was nearly complete.

### WINEMAKING

Fermentation occurred at a controlled temperature in stainless steel vats, with a 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

The wine color is pale ruby red. The scent is ethereal, spicy, with scents of red fruit. The taste and body is dry, medium-to-full bodied, reasonably tannic, balanced and persistent.



### VINEYARD

Region:	Sicily
Appellation:	Etna D.O.C. Rosso
Soil:	Volcanic sands, rich in minerals, with sub-acid reaction (pH 6.2)
Age/Exposure:	Mostly young; North exposure
Vine Density:	8,000 vinestocks per hectare
Eco-Practices:	Sustainable

### WINEMAKING

Varietals:	Nerello Mascalese
Aging:	The maturation occurs in used tonneaux of French oak for about 12 months and then in stainless steel tanks. Refined in the bottle for approximately 10 months.

### TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	14.5%
Total Acidity:	3.4 g/L
RS:	0.6 g/L
pH:	5.8

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