



# BENANTI

*Carattere etneo dal 1734.*



## 2024 CONTRADA CALDERARA SOTTANA 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

100% Nerello Mascalese, 50 year-old vines from the Contrada Calderara Sottana vineyard located in the village of Randazzo on the northern slope of Mount Etna.

### VINTAGE NOTES

The 2024 harvest confirms the climate change already manifested in recent years, with long dry periods interrupted by intense rains, often poorly distributed compared to the usual water regimes. Since the beginning of the year, temperatures have reached higher levels than the average for the period, remaining high throughout the summer, and without significant temperature variations. The absence of rainfall characterized the entire period of the vegetative and productive cycle of the vine until the months of August and September, when the few rains allowed good levels of ripening in the less early areas, and therefore on the northern slopes and at higher altitudes. Starting from the second half of October, with the harvest almost completely over, abundant rains arrived on the

whole of Etna in a few days.

### WINEMAKING

Grapes are hand-picked during the 1st and 2nd decade of October, de-stemmed and pressed. Fermentation occurs at a controlled temperature (26°C/78.8°F) 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

Bright ruby red color with spicy aromatics and scents of ripe red fruit. Full-bodied, balanced tannins with structure to age gracefully over the next 10 to 13 years.

### VINEYARD

Region:	Sicily
Appellation:	Etna Rosso DOC
Soil:	Volcanic sands, rich in minerals, with good organic matter content
Age/Exposure:	50 years old Northern exposure
Vine Density:	8,000 vinestocks per hectare (3,239 vines per acre)
Eco-Practices:	Adoption of Organic practices

### WINEMAKING

Varietals:	Nerello Mascalese
Aging:	French oak for 12 months and then in stainless steel tanks. In the bottle for approximately 10 months.

### TECHNICAL DETAILS

Yeast:	Selected cultured yeast
Alcohol:	14%
Total Acidity:	5.64 g/L
RS:	.42 g/L
pH:	3.5

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