



## 2023 CONTRADA RINAZZO ETNA BIANCO DOC SUPERIORE

### 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

The tiny municipality of Milo is the only area permitted for wines labeled Etna Bianco Superiore, according to the Etna D.O.C. rules. In this steep vineyard, composed of numerous small terraces with dry lava stone walls overlooking the Ionian Sea, only Carricante is grown.

### VINEYARDS

Vines are located in Contrada Rinazzo (Milo village), on the eastern slope of Mt Etna. Young vines, head-trained, short-pruned bush vines ("alberello") grown on small terraces with dry lava-stone walls. Elevated at 800 meters above sea level, the vineyards benefit from an eastern exposure and the cooling influence of the Ionian Sea just five miles away.

### VINTAGE NOTES

The 2023 growing season unfolded with an early burst of warmth and scarce rains, setting the stage for an accelerated vine growth. However, from May to mid-June, a relentless cascade of rain and cool temperatures painted a landscape ripe for severe downy mildew. This affliction marred flowering and diminished yields. Regions that harvested early faced less devastation, while later areas bore losses of up to 60%. Despite this overall challenging growing season, the harvest arrived ahead of schedule, with grapes reaching a satisfying ripeness, a testament to resilience amid adversity at Benanti.

### WINEMAKING

Fermentation occurred about 12 days at a controlled temperature in stainless steel, using a specific indigenous yeast selected in the vineyard by Benanti. The wine matures in stainless steel tanks on the fine lees for about 12 months, with frequent stirrings.

### TASTING NOTES

The wine color is pale yellow with greenish tints. The scent is intense, rich, delicate, fruity, with hints of orange blossom and ripe apple. The taste and body is dry, mineral, harmonious with pleasant acidity, aromatic persistence and aftertaste of anise and almond.

### VINEYARD

|                |                                                                   |
|----------------|-------------------------------------------------------------------|
| Region:        | Sicily                                                            |
| Appellation:   | Etna D.O.C. Bianco                                                |
| Soil:          | Volcanic sands, rich in minerals, with sub-acid reaction (pH 6.5) |
| Age/Exposure:  | Young vines<br>Eastern exposure                                   |
| Vine Density:  | 8,000 vinestocks per hectare                                      |
| Eco-Practices: | Sustainable                                                       |

### WINEMAKING

|            |                                                                                                                                                |
|------------|------------------------------------------------------------------------------------------------------------------------------------------------|
| Varietals: | Carricante                                                                                                                                     |
| Aging:     | The wine matures in stainless steel tanks on the fine lees for about 12 months, with frequent stirrings<br>Refined in the bottle for 6 months. |

### TECHNICAL DETAILS

|                |            |
|----------------|------------|
| Yeast:         | Indigenous |
| Alcohol:       | 12%        |
| Total Acidity: | 6.65 g/L   |
| RS:            | 0.7 g/L    |
| pH:            | 3.37       |