



2020 PIETRA MARINA, 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.

VINEYARDS

Vineyard located in Contrada Rinazzo in the village of Milo, on the eastern slope of Mount Etna. Up to 80 years old, head-trained, short-pruned bush vines grown on small terraces with dry lava-stone wall.

WINEMAKING

The selected grapes are hand-picked in mid-October, sorted, de-stemmed and softly pressed. Fermentation of the free-run juice occurs for about 15 days at controlled temperature in a stainless steel vat, with an indigenous yeast selected in the vineyard by Benanti exclusively for the vinification of the Carricante variety. The wine then matures in stainless steel on the fine lees for 30 months, with frequent stirring, until bottling.

VINTAGE NOTES

The year was climatically similar to 2019, with a mild winter and below-average rainfall. Vegetative awakening occurred between mid-March (Monte Serra) and early April (Rovittello and Milo), with average spring temperatures and some cold spells in May and June. Like 2019, unseasonal rains, particularly in July near ripening, kept soils moist and increased the need for vegetation control. Higher humidity also slightly raised the risk of powdery mildew. In July, light hailstorms in Monte Serra and Milo caused minimal damage, which was recovered by the vegetation. These conditions delayed veraison, and in some high-yield areas, grapes showed poor coloration, affecting phenolic maturation. The harvest began in the third week of September, similar to previous years, and continued into October and November to compensate for July's irregular ripening.

TASTING NOTES

Pale yellow with greenish tints. Intense, rich, moderately fruity, complex scent. Medium-bodied, dry, mineral, with a pleasant high acidity, saline notes, marked aromatic persistence and after taste of anise and almond.



VINEYARD

Region:	Sicily
Appellation:	Etna D.O.C. Bianco Superiore
Soil:	Volcanic sands, rich in minerals, with sub-acid reaction (pH 6.5)
Age/Exposure:	On the eastern slope of Mount Etna Up to 80 years old
Vine Density:	8,000 vinestocks per hectare (3,239 vines per acre)
Eco-Practices:	Adoption of organic practices

WINEMAKING

Varietals:	Carricante
Aging:	The wine matures in stainless steel on the fine lees for 30 months, with frequent stirring, until bottling. Refining in the bottle for 12 months.

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	12.5%
Total Acidity:	5.55 g/L
pH:	3.32
RS:	0.49 g/L