



## 2023 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

Etna Rosso is a blend of mostly Nerello Mascalese, along with Nerello Cappuccio, selected from Benanti's vineyards from the Northern to the Southern slopes.

### VINEYARDS

Vines are located on the northern, south-eastern and south-western slopes of Mount Etna. 10 to 60 years old vines, trained with free standing bush ("alberello") and spurred cordon systems..

### 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 at a controlled temperature of 25°C in stainless steel vats, with a 20-21 days long maceration, using patented selected indigenous yeasts. About 80% of the wine then matured in stainless steel tanks, while about 20% matures in used French oak barriques for 8-10 months).

### TASTING NOTES

The wine color is pale ruby. The scent is ethereal and intense, with hints of red fruits. The taste and body are balanced, dry, medium-bodied, and mineral, with pleasant acidity and saline notes, red fruit aromas, and persistence.



### VINEYARD

Region:	Sicily
Appellation:	Etna D.O.C. Rosso
Soil:	Volcanic sands, rich in minerals, with sub-acid reaction
Age/Exposure:	Ranging from 10 to 60 years North, South-East and South-West
Vine Density:	Vine density ranging from 6,000 to 8,000 vinestocks per hectare
Eco-Practices:	Sustainable

### WINEMAKING

Varietals:	Nerello Mascalese & Nerello Cappuccio
Aging:	80% of the wine then matures in stainless steel tanks, while about 20% matures in used French oak barriques for 8-10 months).

### TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	14%
Total Acidity:	5.40 g/L
pH:	3.65