



2022 CONTRADA MONTE SERRA 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

The Contrada Monte Serra in the South-Eastern slope is uniquely perched 450 meters above sea level, is cradled in sandy, mineral-rich soil dotted with ancient pumice stones where century-old Nerello Mascalese is able to develop a singular expression and concentration. Crafted with reverence, this Etna Rosso matures in French oak and stainless steel, harmonizing its volcanic vigor with graceful complexity.

VINEYARDS

Contrada Monte Serra is within the territory of Viagrande, on the south-eastern flank of Mount Etna. Age and training system of vines ranging from 14 to 100+ years old. Head-trained, shortpruned bush vines. Vine density 9,000 vinestocks per hectare ("alberello"), grown on small terraces with dry lava-stone walls.

VINTAGE NOTES

The climate trend of 2022, already archived as the warmest year of the last 180 years, began with rather regular and abundant winter rainfall. The vegetative awakening of the vineyards occurred regularly and slightly early, and the subsequent phases showed regular and abundant vegetative development. With these premises, flowering and fruit setting took place in the best conditions, allowing the development of full and well-formed bunches.

WINEMAKING

Fermentation occurred at a controlled temperature in stainless steel, with a 21 days long maceration, using an indigenous yeast selected in the vineyards by Benanti. Maturation occurs in used tonneaux of French oak for about 12 months.

TASTING NOTES

The wine color is pale ruby red with light tints garnet. 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 6.4)
Age/Exposure:	Ranging from 14 to 100+ years old; South East exposure
Vine Density:	9,000 vinestocks per hectare
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	Nerello Mascalese
Aging:	Aged for 12 months in French oak tonneaux, followed by time in stainless steel tanks, then refined in bottle for approximately 10 months.

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	14%
Total Acidity:	3.7 g/L
RS:	0.5 g/L
pH:	5.5