



# BENANTI

*Carattere etneo dal 1734.*



## 2021 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

Spring rainfall provided excellent soil moisture, while traditional Alberello Etneo farming—head-trained, short-pruned bush vines—combined with meticulous green work and repeated organic treatments kept fruit intact and healthy. A hot, dry summer brought natural water stress, encouraging concentration and extract. Intermittent autumn rains revived vine activity and supported slow, even ripening, without compromising fruit condition. Careful June green pruning and precise leaf removal above the clusters, vine by vine, ensured outstanding health, eliminating the need for additional sulfur- and copper-based treatments later in the season.

### 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:	Selected cultured yeast
Alcohol:	12%
Total Acidity:	6.5 g/L
pH:	3.24
RS:	0.80 g/L

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