



# BENANTI

*Carattere etneo dal 1734.*

## 2024 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 2024 harvest confirms the climate change already manifested in recent years, with long dry periods interrupted by intense rains, often poorly distributed compared to the usual water regimes. Since the beginning of the year,

temperatures have reached higher levels than the average for the period, remaining high throughout the summer, and without significant temperature variations. The absence of rainfall characterized the entire period of the vegetative and productive cycle of the vine until the months of August and September, when the few rains allowed good levels of ripening in the less early areas, and therefore on the northern slopes and at higher altitudes. Starting from the second half of October, with the harvest almost completely over, abundant rains arrived on the whole of Etna in a few day.

### 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. Refined in the bottle for 6 months.

### 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 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 Refined in the bottle for 6 months.

### TECHNICAL DETAILS

Yeast:	Selected cultured yeast
Alcohol:	12%
Total Acidity:	5.6 g/L
RS:	0.77 g/L
pH:	3.3

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