



2025 ETNA BIANCO 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

Selection of Carricante grapes from vineyards located on the eastern and southern slopes of Mount Etna, particularly suitable given the high altitude and abundant luminosity. This wine demonstrates a singular nerve as a product from these region defining slopes and vine selections.

VINEYARDS

Vines are located on the eastern and southern slopes of Mount Etna. 20 to 60 years old vines, trained as bushes or trellised, trained with free standing bush ("alberello") and spurred cordon systems.

VINTAGE NOTES

The 2025 harvest on Etna concluded in October. The season followed historical norms overall, with above-average rainfall beginning in late October 2024 that replenished soil water reserves after the previous year's drought. This supported steady vine growth and ripening with minimal water stress. Phenological stages progressed regularly, and yields increased by as much as 20% over recent averages, while grape quality remained very strong and well balanced.

WINEMAKING

Fermentation occurred for about 12 days at a controlled temperature of 18°C in stainless steel vats, using a specific indigenous yeast selected in the vineyards by Benanti. The maturation occurs in stainless steel on the fine lees for some time.

TASTING NOTES

The wine color is pale yellow with bright greenish tints. The scent is intense, while also delicate with hints of apple. The taste and body are dry, with mineral, and a pleasant acidity with saline notes and a long finish.

VINEYARD

Region:	Sicily
Appellation:	Etna D.O.C. Bianco
Soil:	Volcanic sands, rich in minerals, with sub-acid reaction
Age/Exposure:	Ranging from 20 to 60 years East and South
Vine Density:	Vine density ranging from 6,000 to 7,000 vinestocks per hectare
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	Carricante
Aging:	The maturation occurs in stainless steel on the fine lees for some time. Refined in the bottle for 2-3 months

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	12%
Total Acidity:	5.8 g/L
RS:	0.30 g/L
pH:	3.44