



2020 NOBLESSE “48 MESI” METODO CLASSICO BRUT CARRICANTE

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

One of the few Sparkling wines from Etna made of 100% Carricante using the Classic Method, on the lees for 48 months. Selection of grapes from vineyards located on the eastern and southern slopes of Mount Etna, particularly suitable given the high altitude and abundant luminosity.

VINEYARDS

The vineyards are located on the eastern and southern slopes of Mount Etna, planted with the Carricante grape variety. The vines are 20 to 60 years old and trained as bushes or trellised. Vine density is between 6,000 and 7,000 vinestocks per hectare.

VINTAGE NOTES

A year similar to 2019 in terms of climate, with a mild winter and below-average rainfall. Vegetation started to grow between mid-March and early April. Spring temperatures were mostly normal, but there were some cold temperatures in May and June. Like in 2019, there was unseasonal rain in July, which affected the ripening process. Overall, the soil had good moisture, but more effort was needed to control

spontaneous vegetation. Increased humidity also led to a higher risk of powdery mildew. In July, there were small hailstorms in Monte Serra and Milo, but the damage was minimal. These conditions caused a delay in veraison and some grapes did not fully ripen. Harvest took place in the usual period, starting in late September. In some cases, harvest extended beyond the typical period to compensate for the irregular ripening caused by July rains.

WINEMAKING

Grapes are hand-picked and gently pressed without destemming. Fermentation happens in steel tanks at a controlled temperature of 16-18°C. The wine matures on its lees until late spring, then it is bottled with selected yeasts for the second fermentation. Disgorgement and dosage occur after 48 months. The wine then rests for at least three months.

TASTING NOTES

The Noblesse 48 Mesi is pale yellow with bright greenish tints. It has numerous, fine, and persistent bubbles. The aromas are intense, with delicate scents of orange and lemon flowers and ripe apple. On the palate, it is dry, elegant, with a pleasant acidity and nice aromatic persistence.



VINEYARD

Region:	Sicily
Appellation:	Terre Siciliane IGT
Soil:	Volcanic sands, rich in minerals, with sub-acid reaction
Age/Exposure:	20 to 60 year old vines; Eastern & Southern exposures
Vine Density:	6,000 to 7,000 vinestocks per hectare (2,429 - 2,834 vines per acre)
Eco-Practices:	Adoption of Organic practices

WINEMAKING

Varietals:	Carricante
Aging:	The disgorgement and dosage occur after 48 months. The wine then rests for at least three months.

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13%
Dosage:	3.5 g/L
Total Acidity:	7.15 g/L
pH:	3.10