



## 2021 CONTRADA CAVALIERE 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

South-western slope of Mount Etna in Contrada Cavaliere (part of the village of Santa Maria di Licodia), particularly suited for its high elevation and abundant luminosity.

### VINTAGE NOTES

In spring, the rain increased powdery mildew. However, our traditional vineyard cultivation methods kept the bunches intact. The hot and dry summer led to water stress, resulting in the development of sugars and extractive substances in our native vines. The autumn rain did not damage the bunches or their ripening. The precise green pruning and leaf removal kept the bunches healthy without the need for additional treatments. Our 2021 harvest started in September and ended in mid-October. The volcanic activity enriched the soil in Contrada Rinazzo.

### WINEMAKING

Grapes are hand-picked around mid October and destemmed. Fermentation occurs at a controlled temperature in stainless steel vats, with a 21 days long maceration, using a specific indigenous yeast selected in the vineyard by Benanti. The maturation occurs in used tonneaux of French oak for about 12 months and then in stainless steel.

### TASTING NOTES

Pale, ruby color. Ethereal, spicy fragrance with scents of red fruit. Dry, medium-to-full-bodied, distinctively tannic, balanced and persistent taste.



### VINEYARD

Region:	Sicily
Appellation:	Etna D.O.C. Rosso
Soil:	Volcanic sands, rich in minerals, with sub-acid reaction
Age/Exposure:	50 years-old Southwest exposure
Vine Density:	6,500 vinestocks per hectare (2,632 vines per acre)
Eco-Practices:	Sustainable

### WINEMAKING

Varietals:	Nerello Mascalese
Aging:	French oak for 12 months, then in stainless steel. In the bottle for 10 months.

### TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	14.5%
Total Acidity:	5.25 g/L
pH:	3.55