



BENANTI

Carattere etneo dal 1734.

2024 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

Contrada Cavaliere Etna Rosso is an exceptional expression of Etna's volcanic terroir—elegant, mineral-driven, and full of character. What makes this Etna Rosso truly unique is its provenance from a celebrated contrada, or vineyard district, on the northern slopes of Mount Etna. This specific location benefits from a cooler microclimate and mineral-rich volcanic soil that imparts a distinctive character and depth to the wine.

VINEYARDS

Vines are located in Contrada Cavaliere, within the territory of Santa Maria di Licodia (CT), in the South-western slope of Mount Etna. 50 years old vines. Trained with Guyot system. Made exclusively from Nerello Mascalese grapes grown in Contrada Cavaliere on the South-Western slope at 800m of elevation. The high elevation and average vine age results in smaller yields but the resulting wine has an unmatched precision and quality.

VINTAGE NOTES

The 2024 harvest reflected ongoing climate change, with extended drought punctuated by intense, unevenly distributed rains. Temperatures stayed above average and consistently high through summer, with little variation. Dry conditions persisted through most of the growing season until limited August–September rains supported ripening in later, higher-altitude and northern-slope sites. Heavy rains arrived in late October, as harvest was nearly complete.

WINEMAKING

Fermentation occurred at a controlled temperature (26°C/78.8°F) in stainless steel vats, with a 21 days long maceration, using a specific indigenous yeast selected in the vineyard by Benanti. The maturation then continues in used tonneaux of French oak for about 12 months and then in stainless steel tanks.

TASTING NOTES

The wine color is ruby red. The scent is ethereal, spicy, with scents of ripe red fruit. The taste and body is dry, full bodied, tannic, balanced and persistent.

VINEYARD

Region:	Sicily
Appellation:	Etna D.O.C. Rosso
Soil:	Volcanic, rich in stones and minerals, with good organic matter content
Age/Exposure:	50 years old South-Western exposure
Vine Density:	6,500 vinestocks per hectare
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	Nerello Mascalese
Aging:	The maturation occurs in used tonneaux of French oak for about 12 months and then in stainless steel tanks. Refined in the bottle for approximately 10 months.

TECHNICAL DETAILS

Yeast:	Cultured selected yeast
Alcohol:	14%
Total Acidity:	5.70 g/L
RS:	1.0 g/L
pH:	3.47

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