



2019 SERRA DELLA CONTESSA PARTICELLA 587, ETNA ROSSO DOC RISERVA

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.

VINEYARDS

After almost twenty years of experience vinifying the well-known Etna Rosso Serra della Contessa, in 2015 Benanti decided to aim for new heights by focusing exclusively on the small, pre-phylloxera portion of the vineyard and extending the wine's vinification, maturation and refining period to 60 months, thereby creating this new, exclusive Etna Rosso Riserva produced in a very limited quantity.

WINEMAKING

The grapes were hand-picked between late September and early October, de-stemmed and softly pressed. Fermentation occurs at a controlled temperature in stainless steel, with a long maceration, with an indigenous yeast selected in the vineyard by Benanti. Maturation mainly occurs in large barrels of French oak (15hl), for at least 24 months.

VINTAGE NOTES

After a mild winter with low rainfall, vegetative growth started normally but with slight delays due to fluctuating temperatures in April and May, particularly cooler-than-average conditions in May. Rainfall helped maintain low temperatures and good soil moisture. In June, a temperature spike accelerated growth, aided by ample water. This trend was consistent across Etna, and after a later-than-usual flowering, significant manpower was needed for pruning. All phenological phases were delayed, including grape ripening, despite sunny weather during the first harvest period (late September to early October). The harvest yielded fewer grapes, but with a good acid/sugar balance and strong aromatic qualities.

TASTING NOTES

Ruby red with light tints of garnet. Notes of ethereal, intense, with hints of wild berries, spice and noble wood. On the palate, the wine was full, harmonic, mineral, considerably persistent and reasonably tannic.



VINEYARD

Region:	Sicily
Appellation:	Etna D.O.C. Rosso Riserva
Soil:	Volcanic sands, rich in minerals, with sub-acid reaction (pH 6.5)
Age/Exposure:	On the South-eastern slope of Mount Etna Up to 100 years old
Vine Density:	9,000 - 10,000 vinestocks per hectare
Eco-Practices:	Adoption of organic practices

WINEMAKING

Varietals:	Nerello Mascalese (85-90%) Nerello Cappuccio (10-15%)
Aging:	The maturation occurs in large barrels of French oak for about 15 months and then continues in stainless steel tanks. Refining in the bottle for 6-9 months.

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	14%
Total Acidity:	5.35 g/L
pH:	3.64
RS:	0.40 g/L