

2024 NERELLO CAPPUCCIO TERRE SICILIANE IGT ROSSO



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

Vineyard in Contrada Cavaliere, on the South-western slope of Mount Etna, within the municipality of Santa Maria di Licodia (CT). This area is known for its high elevation (900 m a.s.l. / 2,950 ft a.s.l.), low rainfall rate and abundant luminosity.

VINTAGE NOTES

The 2024 harvest confirms the climate change already manifested in recent years, with long dry periods interrupted by intense rains, often poorly distributed compared to the usual water regimes. Since the beginning of the year, temperatures have reached higher levels than the average for the period, remaining high throughout the summer, and without significant temperature variations. The absence of rainfall characterized the entire period of the vegetative and productive cycle of the vine until the months of August and September, when the few rains allowed good levels of ripening in the less early areas, and therefore on the northern slopes and at higher altitudes. Starting from the

second half of October, with the harvest almost completely over, abundant rains arrived on the whole of Etna in a few day.

WINEMAKING

Grapes are hand-picked during October, de-stemmed and softly pressed. Fermentation occurs at a controlled temperature in stainless steel vats, with a 14-15 days long maceration, using an indigenous yeast selected in the vineyard by Benanti. The maturation then occurs in stainless steel tanks for about 12 months until bottling.

TASTING NOTES

Fairly bright ruby red with very light tints of purple. Scent is spicy, herbaceous, smoky, and mildly fruity. Dry, pleasant acidity, mildly tannic, balanced, good persistence with red fruit aromas.

VINEYARD

Region:	Sicily
Appellation:	Terre Siciliane I.G.T. Rosso
Soil:	Volcanic sands, rich in minerals, with sub-acid reaction
Age/Exposure:	Up to 30 year-old vines South-western slope
Vine Density:	6,500-7,000 vinestocks per hectare, (2,429 - 2,834 vines per acre)
Eco-Practices:	Adoption of Organic practices

WINEMAKING

Varietals:	Nerello Cappuccio
Aging:	Stainless steel tanks on the fine lees for 12 months, until bottling. In the bottle for 6 months.

TECHNICAL DETAILS

Yeast:	Selected cultured yeast
Alcohol:	13.5%
Total Acidity:	5.62 g/L
pH:	3.27
RS:	0.30