



2021 NOBLESSE BRUT METODO CLASSICO

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 24 months. Selection of grapes from vineyards located on the 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

Spring rains provided good soil humidity but increased powdery mildew. Our traditional vineyard cultivation (head-trained, short-pruned bush vines), with meticulous green pruning and organic treatments, kept bunches intact. The hot, dry summer caused natural water stress, enhancing sugar and extractive substance synthesis in our

native vines of Nerello Mascalese, Nerello Cappuccio, and Carricante. Rainy autumn days revived the plants, leading to slow ripening. October rains didn't harm the bunches' health or ripening; precise green pruning and leaf removal in June kept them healthy without additional Sulphur and copper treatments.

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 24 months. The wine then rests for at least three months.

TASTING NOTES

The 2021 Noblesse 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 24 months. The wine then rests for at least three months.

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	12%
Dosage:	3.5 g/L
Total Acidity:	7.3 g/L
pH:	3.13