



BENANTI

Carattere etneo dal 1734.



2020 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-phyloxera 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 handpicked between late September and early October and softly pressed. Fermentation occurs at a controlled temperature of 25°C in stainless steel vats, with a 20-21 days long maceration, using patented selected indigenous yeasts. The maturation occurs in large barrels of French oak for about 30 months and then continues in stainless steel tanks. Refining in the bottle for 12 months.

VINTAGE NOTES

A year similar to 2019, with a mild winter and below-average rainfall. Budbreak occurred from mid-March to early April, followed by a mostly regular spring with brief cool spells in May-June. Unseasonal July rain and light hail delayed veraison and caused some uneven phenolic ripening in higher-yielding sites. Harvest began in late September as usual, and dry, mild October-November conditions allowed some parcels to be picked later to complete ripening.

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 30 months and then continues in stainless steel tanks. Refining in the bottle for 12 months.

TECHNICAL DETAILS

Yeast:	Selected cultured yeast
Alcohol:	13.5%
Total Acidity:	5.74 g/L
pH:	3.72
RS:	0.40 g/L

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