



2022 CONTRADA CALDERARA SOTTANA 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

100% Nerello Mascalese, 50 year-old vines from the Contrada Calderara Sottana vineyard located in the village of Randazzo on the northern slope of Mount Etna.

VINTAGE NOTES

2022 was the warmest year in the last 180 years, starting with regular and abundant winter rainfall. The vineyards' vegetative growth was slightly early but healthy, leading to ideal flowering and fruit setting.

Between May and June, rapid vegetation growth in Benanti's five contradas required significant pruning. Despite high temperatures and a lack of rain, the grapes showed no water stress until late August rainfalls.

The grapes ripened in excellent health with minimal interventions. The complete ripening process saw notable sugar increases and good acidity levels, perfect for producing balanced wines.

Harvests at Calderara Sottana started on October 3rd, and concluded with Nerello Mascalese at Contrada Cavaliere on October 17th.

WINEMAKING

Grapes are hand-picked during the 1st and 2nd decade of October, de-stemmed and pressed. Fermentation occurs 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

Bright ruby red color with spicy aromatics and scents of ripe red fruit. Full-bodied, balanced tannins with structure to age gracefully over the next 10 to 13 years.

VINEYARD

Region:	Sicily
Appellation:	Etna Rosso DOC
Soil:	Volcanic sands, rich in minerals, with good organic matter content
Age/Exposure:	50 years old Northern exposure
Vine Density:	8,000 vinestocks per hectare (3,239 vines per acre)
Eco-Practices:	Adoption of Organic practices

WINEMAKING

Varietals:	Nerello Mascalese
Aging:	French oak for 12 months and then in stainless steel tanks. In the bottle for approximately 10 months.

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	14.5%
Total Acidity:	5.55 g/L
RS:	.60 g/L
pH:	3.61