



BENANTI

Carattere etneo dal 1734.

2022 LAMORÈMIO BRUT ROSATO 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

Selection of grapes from vineyards located on the southern slopes of Mount Etna, particularly suitable given the high altitude and abundant luminosity.

VINTAGE NOTES

2022 was the warmest year in the last 180 years, starting with regular and abundant winter rainfall, this yielded grapes naturally lower in anthocyanins (already modest in Nerello Mascalese). 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 and softly pressed without any de-stemming. Fermentation takes place in steel tanks at a controlled temperature of 16-18°C. The wine is left to mature on its lees until late spring, when it is bottled with selected yeasts to induce the second fermentation. The disgorgement and dosage occur after 24 months. During vinification, Benanti opted for a very short maceration, prioritizing freshness and aromatic complexity over color intensity. Over the 24 months of secondary fermentation, the wine naturally evolved in colour, developing into a refined amber hue rather than pink with light ruby glares. This outcome serves as a reminder that each vintage expresses its own distinctive character, an essential part of our production philosophy and the true value of a "Millésimé wine.

TASTING NOTES

Pink with light ruby glares. Numerous, fine and persistent bubbles. Intense, delicate, fragrance with hints of red fruit Taste is dry, mineral with pleasant acidity, slightly tannic and with persistent red fruit flavors.



VINEYARD

Region: Sicily
Appellation: Etna D.O.C.
Spumante Rosato
Soil: Sandy, volcanic, rich in minerals, with sub-acid reaction
Age/Exposure: 12 to 22 year-old vines
Southern exposure
Vine Density: 6,000 to 7,000 vinestocks per hectare, 2,429 - 2,834 vines per acre
Eco-Practices: Sustainable

WINEMAKING

Varietals: Nerello Mascalese
Aging: Matures on lees until late spring. After disgorgement, wine rests for 3 months.
Disgorgement: After 24 months

TECHNICAL DETAILS

Yeast: Selected
Alcohol: 12.5%
Dosage: 3 g/L
Total Acidity: 7.8 g/L
pH: 3.10

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