



## 2023 CONTRADA MONTE SERRA 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

The Contrada Monte Serra in the South-Eastern slope is uniquely perched 450 meters above sea level, is cradled in sandy, mineral-rich soil dotted with ancient pumice stones where century-old Nerello Mascalese is able to develop a singular expression and concentration. Crafted with reverence, this Etna Rosso matures in French oak and stainless steel, harmonizing its volcanic vigor with graceful complexity.

### VINEYARDS

Contrada Monte Serra is within the territory of Viagrande, on the south-eastern flank of Mount Etna. Age and training system of vines ranging from 14 to 100+ years old. Head-trained, shortpruned bush vines. Vine density 9,000 vinestocks per hectare ("alberello"), grown on small terraces with dry lava-stone walls.

### VINTAGE NOTES

The 2023 growing season unfolded with an early burst of warmth and scarce rains, setting the stage for an accelerated vine growth. However, from May to mid-June, a relentless cascade of rain and cool temperatures painted a landscape ripe for severe downy mildew. This affliction marred flowering and diminished yields. Regions that harvested early faced less devastation, while later areas bore losses of up to 60%. Despite this overall challenging growing season, the harvest arrived ahead of schedule, with grapes reaching a satisfying ripeness, a testament to resilience amid adversity at Benanti.

### WINEMAKING

Fermentation occurred at a controlled temperature in stainless steel, with a 21 days long maceration, using an indigenous yeast selected in the vineyards by Benanti. Maturation occurs in used tonneaux of French oak for about 12 months.

### TASTING NOTES

The wine color is pale ruby red with light tints garnet. The scent is ethereal, spicy, with scents of red fruit. The taste and body is dry, medium-to-full bodied, reasonably tannic, balanced and persistent.

### VINEYARD

Region:	Sicily
Appellation:	Etna D.O.C. Rosso
Soil:	Volcanic sands, rich in minerals, with sub-acid reaction (pH 6.4)
Age/Exposure:	Ranging from 14 to 100+ years old; South East exposure
Vine Density:	9,000 vinestocks per hectare
Eco-Practices:	Sustainable

### WINEMAKING

Varietals:	Nerello Mascalese
Aging:	The wine matures in stainless steel tanks on the fine lees for about 12 months, with frequent stirrings Refined in the bottle for 6 months.

### TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	14%
Total Acidity:	5.46 g/L
RS:	0.3 g/L
pH:	3.90