



## 2022 CONTRADA CAVALIERE ETNA BIANCO 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

Made exclusively from Carricante grapes grown in Contrada Cavaliere on the South-Western slope at 800m of elevation. The high elevation and average vine age results in smaller yields but the resulting wine has an unmatched precision and quality for Carricante.

### VINEYARDS

Vines are located in Contrada Cavaliere, within the territory of Santa Maria di Licodia (CT), in the South-western slope of Mount Etna. 50 years old vines. Trained with Guyot system.

### VINTAGE NOTES

The climate trend of 2022, already archived as the warmest year of the last 180 years, began with rather regular and abundant winter rainfall. The vegetative awakening of the vineyards occurred regularly and slightly early, and the subsequent phases showed regular and abundant vegetative development. With these premises, flowering and fruit setting took place in the best conditions, allowing the development of full and well-formed bunches.

### WINEMAKING

Fermentation occurred for about 12 days at a controlled temperature in stainless steel vats, using a specific indigenous yeast selected in the vineyards by Benanti. The wine matures in stainless steel tanks on the fine lees for about 12 months, with frequent stirrings.

### TASTING NOTES

The wine color is pale yellow with bright greenish tints. The scent is intense, while also delicate with hints of orange blossom and ripe apple. The taste and body are dry, with mineral, and with a aromatic persistence and aftertaste of anise and almond.

### VINEYARD

Region:	Sicily
Appellation:	Etna D.O.C. Bianco
Soil:	Volcanic sands, rich in minerals, with sub-acid reaction
Age/Exposure:	50 years old Southwest exposure
Vine Density:	6,500 vinestocks per hectare
Eco-Practices:	Sustainable

### WINEMAKING

Varietals:	Carricante
Aging:	The maturation occurs in stainless steel on the fine lees for about 12 months, with frequent stirring. Refined in the bottle for 6 months.

### TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	12%
Total Acidity:	3.21 g/L
RS:	0.60 g/L
pH:	6.30