



BENANTI

Carattere etneo dal 1734.



CONTRADA CAVALIERE, ETNA ROSSO DOC

- Appellation:** Etna D.O.C. Rosso
- Grape Variety:** Nerello Mascalese, the noble indigenous red grape of Mount Etna
- Production Area:** South-western slope of Mount Etna in **Contrada Cavaliere** (part of the village of **Santa Maria di Licodia**), particularly suited for its high elevation and abundant luminosity.
- Altitude:** 900 m a.s.l. / 2,950 ft a.s.l.
- Climate:** Mountain climate, less rainy than other slopes of Mount Etna, with high ventilation and luminosity and extremely significant diurnal range
- Soil:** Sandy, volcanic, rich in skeleton and minerals, with sub-acid reaction
- Vine Age
& Training:** 50 years old. Trained with Guyot system.
- Vine Density:** 6,500 vinestocks per hectare (2,632 vines per acre)
- Yield:** 6,000 kg/ha
- Vinification:** Grapes are hand-picked around mid October and de-stemmed. Fermentation occurs at a controlled temperature in stainless steel vats, with a 21 days long maceration, using a specific indigenous yeast selected in the vineyard by Benanti. The maturation occurs in used tonneaux of French oak for about 12 months and then in stainless steel.
- Refining:** In the bottle for approximately 10 months
- Alcohol:** 14%
- Tasting Notes:** **COLOR** - Pale, ruby
SCENT - Ethereal, spicy, with scents of red fruit
TASTE AND BODY - Dry, medium-to-full bodied, distinctively tannic, balanced and persistent
- Food Pairings:** A wine particularly suited for red meats, wild fowl and mature cheese. Serve at 18 - 19° C
- Drinking
Window:** 2021 - 2034

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