



# BENANTI

Carattere etneo dal 1734.



## 2019 CONTRADA MONTE SERRA, ETNA ROSSO DOC

**Appellation:** Etna D.O.C. Rosso

**Grape Variety:** Nerello Mascalese, the noble indigenous red grape of Mount Etna

**Production Area:** Contrada Monte Serra, on the slopes of Monte Serra, an ancient extinct volcanic cone within the territory of the village of Viagrande (CT), on the south-eastern flank of Mount Etna

**Altitude:** 450 m a.s.l. / 1,500 ft a.s.l.

**Climate:** High hill climate, humid and rainy in the cooler season, with high ventilation and luminosity

**Soil:** Sandy, volcanic, rich in minerals, with sub-acid reaction (pH 6.3)

**Vine Age & Training:** Ranging from 14 to 100+ years old. Head-trained, short-pruned bush vines ("alberello"), grown on small terraces with dry lava-stone walls

**Vine Density:** 9,000 vinestocks per hectare (3,644 vines per acre)

**Yield:** 6,500 kg/ha

**Vinification:** Grapes are hand-picked in late September / early October, de-stemmed and softly pressed. Fermentation occurs 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.

**Refining:** In the bottle for approximately 10 months

**Alcohol:** 13.5%

**Tasting Notes:**  
**COLOR** - Pale, ruby red with light tints of garnet  
**SCENT** - Ethereal, spicy, with scents of red fruit  
**TASTE AND BODY** - Dry, medium-to-full bodied, reasonably 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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