



# BENANTI

Carattere etneo dal 1734.



## CONTRADA RINAZZO, ETNA BIANCO DOC SUPERIORE

- Appellation:** Etna D.O.C. Bianco Superiore, which accounts for less than 1% of the aggregate Etna D.O.C. production
- Grape Variety:** Carricante, the noble indigenous white grape of the Etna volcano. The berries are medium-sized with very pruinose skin and a green-yellowish color. The bunches are of average length and scattered
- Production Area:** Contrada Rinazzo in the village of Milo, on the eastern slope of Mount Etna, facing the Ionian Sea
- Altitude:** 800 m a.s.l. (2,600 feet a.s.l.)
- Climate:** Mountain climate, humid, rainy and snowy in winter, with very high ventilation, luminosity and diurnal range
- Soil:** Volcanic sands, rich in minerals, with sub-acid reaction (pH 6.5)
- Vine Age & Training:** Young vines, head-trained, short-pruned bush vines (“alberello”) grown on small terraces with dry lava-stone walls
- Vine Density:** 8,000 vinestocks per hectare (3,239 vines per acre)
- Yield:** 6,500 kg/ha
- Vinification:** Grapes are hand-picked after mid-October, de-stemmed and softly pressed. Fermentation occurs for about 12 days at a controlled temperature in stainless steel, using a specific indigenous yeast selected in the vineyard by Benanti. The wine matures in stainless steel tanks on the fine lees for about 12 months, with frequent stirrings.
- Refining:** In the bottle for 6 months
- Alcohol:** 12.5%
- Tasting Notes:**  
**COLOR** - Pale yellow with greenish tints  
**SCENT** - Intense, rich, delicate, fruity, with hints of orange blossom and ripe apple  
**TASTE AND BODY** - Dry, mineral, harmonious with pleasant acidity, aromatic persistence and aftertaste of anise and almond
- Food Pairings:** Fish and seafood, including elaborate recipes. Serve at 10 – 12 °C.
- Drinking Window:** 2021 - 2034

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