



BENANTI

Carattere etneo dal 1734.

2020 ETNA ROSATO DOC



- Appellation:** Etna D.O.C. Rosato
- Grape Variety:** Nerello Mascalese, the noble indigenous red grape variety of Mount Etna
- Production Area:** Selection of grapes from vineyards located on the south-eastern slopes of Mount Etna
- Altitude:** 500 to 700 m a.s.l / 1,600 to 2,300 feet a.s.l
- Climate:** Mountain and high hill climate, humid and rainy in the cooler season, with high ventilation and luminosity and very significant temperature excursions
- Soil:** Sandy, volcanic, rich in minerals, with sub-acid reaction
- Vine Age & Training:** 25 years on average, trained with the spurred cordon system
- Vine Density:** Ranging from 6,000 to 7,000 vinestocks per hectare (2,429 - 2,834 vines per acre)
- Yield:** 7,000-8,000 kg/ha
- Vinification:** Grapes are hand-picked in early October, de-stemmed, then go through a pre-fermentative cold maceration for 12 hours and softly pressed obtaining 65% of free-run juice. Fermentation without any skin contact occurs at a controlled temperature in stainless steel vats for about 10 days, using an indigenous yeast selected in the vineyard by Benanti. Maturation then occurs in stainless steel tanks on the fine lees until bottling.
- Refining:** In the bottle for approximately 2-3 months
- Alcohol:** 13%
- Tasting Notes:**
COLOR - Pink/salmon
SCENT - Intense, delicate, floral with hints of broom, fruity with hints of blackberry and cherry
TASTE AND BODY - Dry, mineral with pleasant acidity and saline notes, slightly tannic, balanced and distinct aromatic persistence with red fruit flavors
- Food Pairings:** Cold cuts, cured meats, fresh cheese, vegetables, white meats, seafood, marinated or cooked fish-based recipes and by the glass occasions. Serve at 10 – 12 °C.
- Drinking Window:** 2020 - 2024

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