



2017 PIETRA MARINA, ETNA BIANCO DOC SUPERIORE

ABOUT THE 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. Located on Mount Etna, "an island within the island" of Sicily, the Benanti family produces wines using 100% native grapes — Carricante, Nerello Mascalese and Nerello Cappuccio. With vineyards positioned on four different slopes of the Etna volcano: North, East, South-East and South-West, the climatic influence and volcanic soils from each slope combine to create territorial wines with a "sense of place.".

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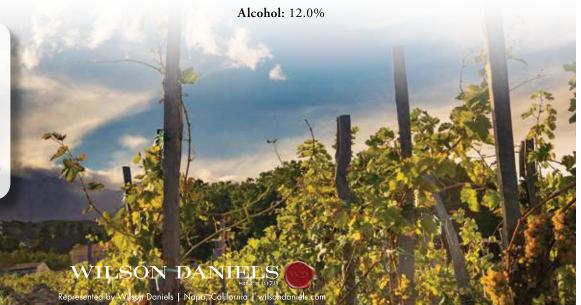
Pietra Marina hails from the Eastern slope of Mount Etna, specifically from vineyards located 2,600 feet above sea level in Contrada Rinazzo. Made from the noble indigenous white grape, Carricante, this wine expresses the elegance and age-worthiness the varietal is known for.

KEY SELLING POINTS

- The Benanti family Sicilian roots were established in 1734, with the history of Benanti as winemakers beginning in 1988. This is when Giuseppe Benanti began to produce wine from local grapes on the slopes of Mount Etna. In 2012, Giuseppe's sons, Antonio and Salvino took over management of the winery.
- Known for producing elegant, yet balanced and refined wines that improve with age, Benanti is considered the pioneer of fine winemaking on Mount Etna.
- The only winery with vineyards on every slope of the Etna DOC area (North, South and East), Benanti practices organic farming and use exclusively of patented indigenous yeasts.

TECHNICAL DETAILS

Varietal Composition: 100% Carricante





TASTING NOTES

Pale yellow in color with greenish tints. On the nose aromas that are intense, rich, moderately fruity, complex. Medium-bodied, dry, mineral, with a pleasant high acidity, saline notes, marked aromatic persistence and aftertaste of anise and almond.