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"Stand back as this extremely intense and vibrant Etna dry white arrives! As many herbal and positively vegetal aromas as white fruit and citrus. Super-sleek and focused palate with a dangerous amount of mineral energy and samurai sword acidity. The finish lasts for minutes! Enormous aging potential. Drink or hold."

James Suckling, October 2021



2019 CONTRADA CAVALIERE, ETNA BIANCO DOC

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.".

ABOUT THE WINE

Contrada Cavaliere is located on the south-western slope of Mount Etna. Made 100% from the noble indigenous white grape of the Etna volcano, Carricante. This wine is pale yellow with greenish tints. On the nose intense, rich, delicate, fruity aromas with hints of orange blossom and ripe apple. Dry, mineral, harmonious with pleasant acidity, aromatic persistence and aftertaste of anise and almond.

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

