



Carattere etneo dal 1734.

## 2020 ETNA ROSSO DOC



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

**Grape Variety:** Nerello Mascalese, (80-85%), the noble indigenous red grape variety of Mount Etna; Nerello Cappuccio (15-20%), a variety grown on the volcano for centuries

**Production Area:** Selection of grapes from vineyards located on the northern, south-eastern and south-western slopes of Mount Etna

**Altitude:** 450 to 900 m a.s.l. / 1,500 to 2,950 ft a.s.l.

**Climate:** Mountain and high hill climate, humid and rainy in the cooler season, with high ventilation and luminosity and significant diurnal range

**Soil:** Sandy, volcanic, rich in minerals, with sub-acid reaction

**Vine Age  
& Training:** Ranging from 10 to 60 years. Head-trained bush vines (“alberello”) and spurred cordon systems

**Vine Density:** Ranging from 6,000 to 8,000 vinestocks per hectare

**Yield:** 7,000 – 8,000 kg/ha

**Vinification:** The two varieties are vinified separately. Grapes are hand-picked in October, de-stemmed and softly pressed. Fermentation with maceration occurs at a controlled temperature in stainless steel, with indigenous yeasts selected in the vineyard by Benanti. About 80% of the Nerello Mascalese matures in stainless steel, while about 20% matures in oak barriques for 8-10 months. Nerello Cappuccio matures exclusively in stainless steel.

**Refining:** In the bottle for approximately 3 months

**Alcohol:** 13.5%

**Tasting Notes:**  
**COLOR** - Pale, ruby  
**SCENT** - Ethereal, intense, with hints of red fruits  
**TASTE AND BODY** - Balanced, dry, medium-bodied, mineral with a pleasant acidity and saline notes, red fruit aromas, persistent.

**Food Pairings:** A very versatile wine to be paired with white and red meats and cheeses but also with fish-based recipes. Serve at 18 - 19° C .

**Drinking  
Window:** 2022 - 2030