



BENANTI

Carattere etneo dal 1734.



2017 SERRA DELLA CONTESSA PARTICELLA NO. 587, ETNA ROSSO DOC RISERVA

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.

WINE

Contrada Monte Serra, on the flank of Monte Serra, an extinct crater within the territory of Viagrande (CT), on the south-eastern slope of Mount Etna.

VINTAGE NOTES

Cold winter with low rainfall. In the Spring, there was a sharp temperature drop in the third week, causing frost damage and occasional rainfall. May had a Spring-like climate without rain. June was drier. July had scorching heat with a maximum temperature of 42°C until mid-July, but temperatures returned to normal in the last week. August had a dry and drought-like climate with sporadic rain in the third week on the southeastern side. September and October had occasional rain, but the heat remained constant until the end of the harvest.

WINEMAKING

Grapes are hand-picked between late September and early October, de-stemmed and softly pressed. Fermentation occurs at a controlled temperature in stainless steel, with a long maceration, with an indigenous yeast selected in the vineyard by Benanti. Maturation mainly occurs in large barrels of French oak (15hl), for at least 15 months and continues in stainless steel tanks.

TASTING NOTES

Ruby red in color. Ethereal, intense scent with hints of wild berries, peach and noble wood. Full, harmonic, taste, considerably persistent and reasonably tannic.

VINEYARD

- Region:** Sicily
- Appellation:** Etna D.O.C. Rosso Riserva
- Soil:** Sandy, volcanic, rich in minerals, with sub-acid reaction (pH 6.2)
- Age/Exposure:** Very steep vineyard of co-planted, pre-phylloxera, ungrafted, head-trained bush vines (“alberello”). Southeast exposure
- Vine Density:** 9,000 - 10,000 vinestocks per hectare (3,644 - 4,049 vines per acre)
- Eco-Practices:** Sustainable

WINEMAKING

- Varietals:** 85% Nerello Mascalese, 15% Nerello Cappuccio
- Aging:** Large barrels of French oak (15hl), for at least 15 months and continues in stainless steel tanks. In the bottle for 6-9 months.

TECHNICAL DETAILS

- Yeast:** Indigenous
- Alcohol:** 14%
- Total Acidity:** 5.42g/L
- pH:** 3.7

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