



BENANTI

Carattere etneo dal 1734.



2020 CONTRADA CAVALIERE, ETNA ROSSO DOC

Appellation: Etna D.O.C. Rosso

Grape Variety: Nerello Mascalese, the noble indigenous red grape of Mount Etna

Production Area: South-western slope of Mount Etna in **Contrada Cavaliere** (part of the village of **Santa Maria di Licodia**), particularly suited for its high elevation and abundant luminosity.

Altitude: 900 m a.s.l. / 2,950 ft a.s.l.

Climate: Mountain climate, less rainy than other slopes of Mount Etna, with high ventilation and luminosity and extremely significant diurnal range

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

**Vine Age
& Training:** 50 years old. Trained with Guyot system.

Vine Density: 6,500 vinestocks per hectare (2,632 vines per acre)

Yield: 6,000 kg/ha

Vinification: Grapes are hand-picked around mid October and de-stemmed. Fermentation occurs at a controlled temperature in stainless steel vats, with a 21 days long maceration, using a specific indigenous yeast selected in the vineyard by Benanti. The maturation occurs in used tonneaux of French oak for about 12 months and then in stainless steel.

Refining: In the bottle for approximately 10 months

Alcohol: 13.5%

Tasting Notes: **COLOR** - Pale, ruby
SCENT - Ethereal, spicy, with scents of red fruit
TASTE AND BODY - Dry, medium-to-full bodied, distinctively tannic, balanced and persistent

Food Pairings: A wine particularly suited for red meats, wild fowl and mature cheese.
Serve at 18 - 19° C

Drinking

Window: 2022 - 2035

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