



BENANTI

Carattere etneo dal 1734.



2017 NOBLESSE 48 MESI BRUT METODO CLASSICO CARRICANTE

- Appellation:** Terre Siciliane IGT Carricante Spumante
- Grape Variety:** The very first and still extremely rare sparkling wine made from **Carricante**, the noble indigenous white grape of the Etna volcano. The berries are medium-sized with very pruinose skin and a green-yellowish color. The bunches are of average length and scattered.
- Production Area:** Selection of grapes from vineyards located on the eastern and southern slopes of Mount Etna, particularly suitable given the high altitude and abundant luminosity.
- Altitude:** 700 to 850 m s.l.m. / 2,300 to 2,800 ft a.s.l.
- Climate:** Mountain climate, humid, rainy and at times snowy in winter, with very high ventilation, luminosity and diurnal range.
- Soil:** Volcanic sands, rich in minerals, with sub-acid reaction
- Vine Age & Training:** 20 to 60 years old vines, trained as bushes or trellised
- Vine Density:** 6,000 to 7,000 vinestocks per hectare (2,429 - 2,834 vines per acre)
- Yield:** 7,000 – 8,000 kg/ha
- Vinification:** Grapes are hand picked and softly pressed without any de-stemming. Fermentation takes place in steel tanks at a controlled temperature of 16-18°C. The wine is left to mature on its lees until late spring, when it is bottled with selected yeasts to induce the second fermentation. The disgorgement and dosage occur after 48 months. The wine then rests for at least three months.
- Alcohol:** 12%
- Tasting Notes:**
COLOR - Pale yellow with bright greenish tints
PERLAGE - Numerous, fine and persistent bubbles
SCENT - Intense, delicate scents of orange and lemon flower and ripe apple
TASTE AND BODY - Dry, elegant, with a pleasant acidity and nice aromatic persistence.
- Food Pairings:** Light- to medium-bodied, elegant and refined sparkling wine that may be served throughout a meal, especially with delicate fried fish and seafood recipes. Serve at 6 – 8 °C.

WILSON DANIELS 
SINCE 1978

Imported by Wilson Daniels | Napa, California | wilsondaniels.com