



BENANTI

Carattere etneo dal 1734.



2020 NERELLO CAPPUCCIO TERRE SICILIANE IGT ROSSO

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

Vineyard in Contrada Cavaliere, on the South-western slope of Mount Etna, within the municipality of Santa Maria di Licodia (CT). This area is known for its high elevation (900 m a.s.l. / 2,950 ft a.s.l.), low rainfall rate and abundant luminosity.

VINTAGE NOTES

A year similar to 2019 in terms of climate, with a mild winter and below-average rainfall. Vegetation started to grow between mid-March and early April. Spring temperatures were mostly normal, but there were some cold temperatures in May and June. Like in 2019, there was unseasonal rain in July, which affected the ripening process. Overall, the soil had good moisture, but more effort was needed to control spontaneous vegetation. Increased humidity also led to a higher risk of powdery mildew. In July, there were small hailstorms in Monte Serra and Milo, but the damage was minimal. These conditions caused a delay in veraison and

some grapes did not fully ripen. Harvest took place in the usual period, starting in late September. In some cases, harvest extended beyond the typical period to compensate for the irregular ripening caused by July rains.

WINEMAKING

Grapes are hand-picked during October, de-stemmed and softly pressed. Fermentation occurs at a controlled temperature in stainless steel vats, with a 14-15 days long maceration, using an indigenous yeast selected in the vineyard by Benanti. The maturation then occurs in stainless steel tanks for about 12 months until bottling.

TASTING NOTES

Fairly bright ruby red with very light tints of purple. Scent is spicy, herbaceous, smoky, and mildly fruity. Dry, pleasant acidity, mildly tannic, balanced, good persistence with red fruit aromas.

VINEYARD

Region:	Sicily
Appellation:	Terre Siciliane I.G.T. Rosso
Soil:	Volcanic sands, rich in minerals, with sub-acid reaction
Age/Exposure:	Up to 30 year-old vines
Vine Density:	6,500-7,000 vinestocks per hectare, (2,429 - 2,834 vines per acre)
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	Nerello Cappuccio
Aging:	Stainless steel tanks on the fine lees for 12 months, in the bottle for 6 months.

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13.5%
Total Acidity:	5.7 g/L
pH:	3.6