



# BENANTI

Carattere etneo dal 1734.

## 2016 ROVITTELLO PARTICELLA NO. 341, ETNA ROSSO DOC RISERVA



- Appellation:** Etna D.O.C. Rosso Riserva
- Grape Variety:** Nerello Mascalese, the noble indigenous red grape of Mount Etna
- Production Area:** Nerello Mascalese (90-95%), the indigenous red grape variety of Mount Etna. Nerello Cappuccio (5-10%), a variety grown on the volcano for centuries.
- Altitude:** 750 m a.s.l. / 2,450 ft a.s.l.
- Climate:** Mountain climate, humid, rainy and often snowy in the colder season, with significant ventilation and diurnal range
- Soil:** Sandy, volcanic, rich in minerals, with sub-acid reaction (pH 6.2)
- Vine Age & Training:** Co-planted vineyard of 100 years old, ungrafted, pre-phyloxera, head-trained, short-pruned bush vines grown on small terraces with dry lava-stone walls
- Vine Density:** 9,000 - 10,000 vinestocks per hectare (3,644 - 4,049 vines per acre)
- Yield:** 5,500 kg/ha
- Vinification:** Grapes are hand-picked in the last 10 days of October, de-stemmed and softly pressed. Fermentation occurs at a controlled temperature in stainless steel vats, with a 20-21 days long maceration, using an indigenous yeast selected in the vineyard by Benanti after years of experimentation. Maturation mostly occurs in large barrels of French oak (15hl) for at least 24 months.
- Refining:** In the bottle for 12 months
- Alcohol:** 14%
- Tasting Notes:**  
**COLOR** - Pale, ruby red with light tints of garnet  
**SCENT** - Ethereal, intense, delicate with hints of ripe fruit, chestnut flowers and noble wood  
**TASTE AND BODY** - Elegant and fine tannins, balanced, remarkably persistent
- Food Pairings:** An elegant and age-worthy wine, ideal with red meat, game, sauces and mature cheese. Serve at 18 - 19° C
- Drinking Window:** 2021 - 2041

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