



2021 CONTRADA MONTE SERRA ETNA ROSSO DOC

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 slopes of Monte Serra, an ancient extinct volcanic cone within the territory of the village of Viagrande (CT), on the south-eastern flank of Mount Etna.

VINTAGE NOTES

In spring, the rain increased powdery mildew. However, our traditional vineyard cultivation methods kept the bunches intact. The hot and dry summer led to water stress, resulting in the development of sugars and extractive substances in our native vines. The autumn rain did not damage the bunches or their ripening. The precise green pruning and leaf removal kept the bunches healthy without the need for additional treatments. Our 2021 harvest started in September and ended in mid-October. The volcanic activity enriched the soil in Contrada Rinazzo.

WINEMAKING

Grapes are hand-picked in late September / early October, de-stemmed and softly pressed. Fermentation occurs at a controlled temperature in stainless steel, with a 21 days long maceration, using an indigenous yeast selected in the vineyards by Benanti. Maturation occurs in used tonneaux of French oak for about 12 months.

TASTING NOTES

Pale, ruby red with light tints of garnet. Ethereal, spicy scent with scents of red fruit. Dry, medium-to-full bodied, reasonably tannic, balanced and persistent.



VINEYARD

Region:	Sicily
Appellation:	Etna D.O.C. Rosso
Soil:	Volcanic sands, rich in minerals, with sub-acid reaction (pH 6.5)
Age/Exposure:	14 to 100+ years-old
Vine Density:	9,000 vinestocks per hectare (3,644 vines per acre)
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	Nerello Mascalese
Aging:	French oak for 12 months. In the bottle for 10 months.

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	14.5%
Total Acidity:	5.4 g/L
pH:	3.7