



BENANTI

Carattere etneo dal 1734.



2016 NOBLESSE “48 MESI” METODO CLASSICO BRUT CARRICANTE

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

Selection of grapes from vineyards located on the eastern and southern slopes of Mount Etna, particularly suitable given the high altitude and abundant luminosity.

VINTAGE NOTES

Mild winter with warm temperatures and some rainfall. Spring was warm with early buds and high temperatures until late April. May experienced a drastic weather change with a drop in temperature from 25°C to 12°C and heavy rains. June had sporadic rains at the beginning, followed by a typical dry summer climate. July was hot and dry. August started with a hot first week, followed by lower temperatures and scattered rain in the second week, and ended hot and dry. September began with two weeks of rain and below-average temperatures, while the third week had alternating sun and showers. October started with sun and rain in the first weeks, then had sun and warm temperatures from the third week onwards.

WINEMAKING

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.

TASTING NOTES

Pale yellow with bright greenish tints. Numerous, fine and persistent bubbles. Intense nose, delicate scents of orange and lemon flower and ripe apple. Dry, elegant, with a pleasant acidity and nice aromatic persistence.

VINEYARD

Region: Sicily
Appellation: Terre Siciliane IGT
Carricante Spumante
Soil: Sandy, volcanic, rich in minerals, with sub-acid reaction
Age/Exposure: 20 to 60 years old vines
Eastern/Southern exposure
Vine Density: 6,000 to 7,000 vinestocks per hectare
(2,429 - 2,834 vines per acre)
Eco-Practices: Sustainable

WINEMAKING

Varietals: Carricante, the noble indigenous white grape of the Etna volcano
Aging: Matures on lees until late spring. After disgorgement, wine rests for 3 months.
Disgorgement: After 48 months

TECHNICAL DETAILS

Yeast: Selected
Alcohol: 12%
Total Acidity: 7.0 g/L
pH: 3.10