



2021 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

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

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

The two varieties are vinified separately. Grapes are hand-picked in October, de-stemmed and softly pressed. Fermentation with maceration occurs at a controlled temperature in stainless steel, with indigenous yeasts selected in the vineyard by Benanti. About 80% of the Nerello Mascalese matures in stainless steel, while about 20% matures in oak barriques for 8-10 months. Nerello Cappuccio matures exclusively in stainless steel.

TASTING NOTES

Pale yellow with greenish tints. Intense, delicate, mildly fruity (apple) fragrance. Dry, mineral taste with pleasant acidity, saline notes and a long finish.

VINEYARD

Region:	Sicily
Appellation:	Etna D.O.C. Rosso
Soil:	Volcanic sands, rich in minerals, with sub-acid reaction
Age/Exposure:	10-60 years-old Southeast/southwest exposure
Vine Density:	6,000 – 8,000 kg/ha
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	80% Nerello Mascalese, 20% Nerello Cappuccio
Aging:	Nerello Mascalese matures in stainless steel, while about 20% matures in oak barriques for 8-10 months. Nerello Cappuccio matures exclusively in stainless steel. In the bottle for approximately 3 months.

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	14%
Total Acidity:	5.5 g/L
pH:	3.65