



BENANTI

Carattere etneo dal 1734.



2021 CONTRADA CAVALIERE ETNA BIANCO 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

South-western slope of Mount Etna in Contrada Cavaliere (part of the village of Santa Maria di Licodia), particularly suited for its high elevation 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

Grapes are hand-picked after mid-October and softly pressed. Fermentation occurs for about 12 days at a controlled temperature in stainless steel vats, using a specific indigenous yeast selected in the vineyard by Benanti. The wine matures in stainless steel tanks on the fine lees for about 12 months, with frequent stirrings.

TASTING NOTES

Pale yellow with greenish tints. Intense, rich, delicate, fruity scent with hints of orange blossom and ripe apple. Dry, mineral, harmonious with pleasant acidity, aromatic persistence and aftertaste of anise and almond.

VINEYARD

Region:	Sicily
Appellation:	Etna D.O.C. Bianco
Soil:	Volcanic sands, rich in minerals, with sub-acid reaction (pH 6.5)
Age/Exposure:	50 years-old Southwest exposure
Vine Density:	6,500 vinestocks per hectare
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	Carricante
Aging:	Stainless steel tanks on the fine lees for 12 months, with frequent stirrings. In the bottle for 6 months.

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	12.5%
Total Acidity:	6.30 g/L
pH:	3.24

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