



2021 ETNA ROSATO 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 northern, south-eastern and south-western slopes 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 handpicked in early October, de-stemmed, crushed and softly pressed. A small quantity of free run juice from macerated grapes is then added. Fermentation without any skin contact occurs at a controlled temperature of c.18-20 °C / 64-68 °F in stainless steel vats, using patented selected indigenous yeasts, for about 15 days. The maturation then occurs in stainless steel tanks on the fine lees until bottling

TASTING NOTES

Intense aromatics yet delicate, floral with hints of broom, fruity with hints of blackberry and cherry. Dry, mineral with pleasant acidity and saline notes, slightly tannic, balanced and distinct aromatic persistence with red fruit flavors.



VINEYARD

Region:	Sicily
Appellation:	Etna D.O.C.
Soil:	Volcanic sands, rich in minerals, with sub-acid reaction
Age/Exposure:	25 years South-eastern exposure
Vine Density:	Ranging from 6,000 to 7,000 vinestocks per hectare
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	Nerello Mascalese
Aging:	Maturation then occurs in stainless steel tanks on the fine lees until bottling. In the bottle for approximately 2 months

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13.5%