

## 2019 PIETRA MARINA, ETNA BIANCO DOC SUPERIORE

### 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.

### VINEYARDS

Vineyard located in Contrada Rinazzo in the village of Milo, on the eastern slope of Mount Etna. Up to 80 years old, head-trained, short-pruned bush vines grown on small terraces with dry lava-stone wall.

### WINEMAKING

The selected grapes are hand-picked in mid-October, sorted, de-stemmed and softly pressed. Fermentation of the free-run juice occurs for about 15 days at controlled temperature in a stainless steel vat, with an indigenous yeast selected in the vineyard by Benanti exclusively for the vinification of the Carricante variety. The wine then matures in stainless steel on the fine lees for 30 months, with frequent stirring, until bottling.

### VINTAGE NOTES

After a typical winter with mild temperatures and low rainfall, vegetation woke up on schedule. However, the fluctuating temperatures in April and May, which were lower than average, led to a slight delay in vegetative phases. This was aided by significant rainfall that kept temperatures low and supplied good water reserves in the soil.

In June, a sudden temperature rise, combined with good water supply, spurred immediate and robust vegetation growth. This was consistent across all sides of Etna. Due to slightly delayed flowering, more manpower was required for green pruning operations.

All growth stages were delayed, including grape ripening, despite sunny weather at the start of the harvest period from late September to early October. The harvest yielded fewer grapes, but they had a good acid/sugar balance and aromatic profile.

### TASTING NOTES

Pale yellow with greenish tints. Intense, rich, moderately fruity, complex scent. Medium-bodied, dry, mineral, with a pleasant high acidity, saline notes, marked aromatic persistence and after taste of anise and almond.



### VINEYARD

Region:	Sicily
Appellation:	Etna D.O.C. Bianco Superiore
Soil:	Volcanic sands, rich in minerals, with sub-acid reaction (pH 6.5)
Age/Exposure:	On the eastern slope of Mount Etna Up to 80 years old
Vine Density:	8,000 vinestocks per hectare (3,239 vines per acre)
Eco-Practices:	Adoption of organic practices

### WINEMAKING

Varietals:	Carricante
Aging:	The wine matures in stainless steel on the fine lees for 30 months, with frequent stirring, until bottling. Refining in the bottle for 12 months.

### TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	12.5%
Total Acidity:	7.0 g/L
pH:	3.08
RS:	0.7 g/L