



ETNA BIANCO

Sicilia, Italy

Benanti

www.benanti.it

Method & Production

The Etna Bianco is produced with Carricante grapes that grow in 35-50 year old vineyards on the southern and eastern slopes of Mount Etna at about 700 - 950 metres above sea level. Due to the substantial difference in diurnal temperatures, the grapes are late ripening and are harvested by hand in the last fortnight of October. After being gently pressed, the fruit is slowly fermented in stainless steels vats at 18-20°C using patented selected indigenous yeasts for 15 days. And is then left to mature in the same vats before 2 months of bottle refinement.

Tasting Notes

Pale yellow in colour, this wine displays delicious ripe red and green apple aromas with a hint of ripe pear. On the palate the intense fruit is complimented by a slightly rich mouthful and balanced by a refreshing acidity and a bright aromatic persistence on the finish.

Food Matching

Excellent with all seafood.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
BE0120	Etna Bianco	Carricante	2020	12.0%	Cork	6X0.75lt	No	No	No	No