



ETNA BIANCO SUPERIORE 'PIETRA MARINA'

Sicilia, Italy

Benanti

www.benanti.it

Method & Production

Since the very beginning in 1988, Giuseppe Benanti has aspired to demonstrate the high potential of Carricante grown in Milo. And indeed, this wine, whose name recalls volcanic landscapes, flintstones, minerals and saline sea breezes, is now unanimously considered one of the most typical, elegant and age-worthy whites in Italy.

This 80 year-old Carricante vines that produce this beautiful wine grow on the eastern slope of Etna in the comune of Milo. Only the Etna Bianco produced in this municipality may be given the title of Superiore. Like many of Etna's grapes, Carricante ripens late due to the large range in diurnal temperature and are harvested in the last week of October before being softly and slowly pressed. Fermentation takes place in stainless steel tanks over a period of 12 days at a controlled temperature. The wine matures in a stainless steel vat on the fine lees for about 24 months, with frequent bâtonnages, and then refines in the bottle for 12 months.

Tasting Notes

Pale yellow in colour, the Pietramarina displays delightful complexity on the nose and palate with aromas ripe citrus and a touch of tropical but with more intricate hints of lemongrass, orange blossom, and an almond nuttiness with a final twist of star anise. Gorgeous acidity with a lovely, long, moreish finish.

Food Matching

A beautiful wine to match with fish; from simple to more elaborate fish dishes.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan |
|-------------------|---------------------------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|
| White Wine | | | | | | | | | |
| BE0216 | Etna Bianco Superiore 'Pietra Marina' | Carricante | 2016 | 12.0% | Cork | 6X0.75lt | No | No | No |