



ETNA ROSSO

Sicilia, Italy

Benanti

www.benanti.it

Method & Production

Like most Etnean varieties, the Nerello Mascalese and Nerello Cappuccio grapes are late ripening due to the range in diurnal temperature and the cooling effect of their high location at about 600 meters above sea level on the Northern slopes of the volcano. The two varieties are vinified separately in stainless steel using indigenous yeasts, with a maceration of about 15 days. After malolactic fermentation, 20% of the Nerello Mascalese is aged in French oak barriques for eight to ten months, with the rest of the wine maturing in stainless steel. Followed by a further 3 months of bottle refinement.

Tasting Notes

This ruby red Etna Rosso is delightfully intense with a generous helping of ripe, red fruit aromas and a softening touch of vanilla. The less tannic Nerello Cappuccio balances the higher tannins of the Mascalese and together produce a wine of both elegance and character, with a persistent finish.

Food Matching

An ideal match for red meats and mature cheeses.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-----------------|------------|--|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine | | | | | | | | | | |
| BE0619 | Etna Rosso | Nerello Mascalese: 80% Nerello Cappuccio: 20% | 2019 | 13.5% | Cork | 6X0.75lt | No | No | No | No |