



ETNA ROSSO RISERVA 'ROVITTELLO' PARTICELLA NO. 341

Sicilia, Italy

Benanti

www.benanti.it

Method & Production

The 80 year old vineyards of Nerello Mascalese and Nerello Cappuccio which produces this wine are located in the Municipality of Castiglione di Sicilia on the Northern slopes of Etna at about 700 meters above sea level. The grapes are late ripening and harvested at the end of October with long maceration of the must with skin contact of 20-25 days in steel tanks. After malolactic fermentation, the wine is left to mature in 225 liter barriques for at least one year, before further bottle refinement of 8-10 months.

Tasting Notes

Red ruby in color with garnet reflections, the Rovittello is a beautifully harmonic red. It has a slightly ethereal and delicate aroma profile where the wealth of red fruits give way to a complexity of vanilla, chestnuts, cloves and warm spices. The finish is remarkably long and the tannins and balancing acidity indicated a clear benefit to leaving the wine to age for another 5 years.

Food Matching

A gorgeous red to pair with red meats, pasta with rustic and full-flavored sauces, wild fowl and matured cheeses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Red Wine									
BE0816	Etna Rosso Riserva 'Rovittello' Particella No. 341	Nerello Mascalese: 85% Nerello Cappuccio: 15%	2016	13.5%	Cork	6X0.75l	No	No	No