



ETNA ROSSO RISERVA 'SERRA DELLA CONTESSA' PARTICELLA NO. 587

Sicilia, Italy

Benanti

www.benanti.it

Method & Production

Hand harvested from free standing bush vines from the end of September through to the beginning of October. The grapes are softly pressed. Fermentation occurs at a controlled temperature of c.25 ° C in stainless steel vats, with a 20-21 days long maceration, using patented selected indigenous yeasts. The maturation occurs in large barrels of French oak for about 15 months and then continues in stainless steel tanks.

Tasting Notes

Ethereal and intense with hints of wild berries, peach and noble wood. Full bodied, harmonic, with a great tannin structure and persistence on the finish.

Food Matching

A traditional Sicilian Caponata (Aubergine stew)

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Red Wine									
BE1316	Etna Rosso Riserva 'Serra della Contessa' Particella No. 587	Nerello Mascalese: 85% Nerello Cappuccio: 15%	2016	13.5%	Cork	6X0.75lt	No	No	No