



## ETNA BIANCO SUPERIORE CONTRADA RINAZZO

Sicilia, Italy

Benanti

[www.benanti.it](http://www.benanti.it)

### Method & Production

Contrada Rinazzo is a tiny municipality of Milo, it is the only area permitted for wines labeled Etna Bianco Superiore, according to the Etna DOC rules. In this steep vineyard, composed of numerous small terraces with dry lava stone walls overlooking the Ionian Sea, only Carricante is grown. Vines are trained in sapling and supported by a traditional chestnut post.

The grapes are hand-harvested in mid October, after which they are de-stemmed and pressed softly. Fermentation takes place at a temperature of about 18 ° C in stainless steel vats over 12 days, using specific indigenous yeasts. The wine is left to mature in stainless steel on its own fine lees, with frequent stirrings, over 12 months. The wine then ages for another 6 months in the bottle before it is released.

### Tasting Notes

The nose is delicate but intense, rich and generous, with mild fruity notes of orange blossom and ripe apple. The palate is dry, mineral, and harmoniously balanced with a pleasant acidity and an aromatic persistence with hints of almond.

### Food Matching

Pasta with sardines

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>White Wine</b>										
BE1719	Etna Bianco Superiore Contrada Rinazzo	Carricante	2019	12.0%	Cork	6X0.75lt	No	No	No	No