



# ETNA ROSSO CONTRADA CAVALIERE

Sicilia, Italy

Benanti

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

## Method & Production

Manual harvest around mid October, after which the grapes are de-stemmed. Fermentation with maceration takes place in stainless steel at a controlled temperature over approximately 21 days, using only indigenous Etna yeasts selected by the winery after a long direct experimentation. The wine matures in French oak tonneaux for 12 months and then in stainless steel and then it spends about 10 months in the bottles before it is released.

## Tasting Notes

The wine is ruby red in colour. On the nose, aromas of red fruit merge with warming herbs and spices. The palate is dry, medium- to full-bodied and structured with ripe tannins and a persistent, harmonious finish.

## Food Matching

Red meats, game and aged cheeses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
<b>Red Wine</b>									
BE1817	Etna Rosso Contrada Cavaliere	Nerello Mascalese	2017	14.5%	Cork	6X0.75lt	No	No	No