



ETNA ROSSO CONTRADA MONTE SERRA

Sicilia, Italy

Benanti

www.benanti.it

Method & Production

The Nerello Mascalese vines are hand-picked in late September/early October. Full de-stemming, maceration, and fermentation take place in stainless steel at controlled temperatures over approximately 21 days. The wine is fermented using only indigenous Etna yeasts that have been selected by the winery after long experimentation. The wine then ages in French oak tonneaux for 12 months and then in stainless steel. It then spends about 10 months in the bottle before being released.

Tasting Notes

Pale ruby in colour with garnet nuances. Lofty aromas of red fruits and spices are complemented by similar characteristics on the palate, which is dry and medium- to full-bodied, with smoother tannins, and a persistent, harmonious finish.

Food Matching

A versatile wine particularly suited for red meats, wild fowl and mature cheese.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
BE1919	Etna Rosso Contrada Monte Serra	Nerello Mascalese	2019	14.5%	Cork	6X0.75lt	No	No	No	No