



Benanti

Crafted from vines up to 60 years old, it represents a classic interpretation of Mount Etna's red wines, marrying history and terroir.



Alcohol :13,50 %

Composition: 80% Nerello
Mascalese, 20% Nerello Cappuccio

Etna Rosso 2023

Sicily, Italy

Region and Vineyards

The vineyards for this Etna Rosso are located across the **northern, southeastern, and southwestern slopes of Mount Etna**. This volcanic environment, with **soils of mineral-rich volcanic sand**, imparts distinctive energy, tension, and complexity to the wines.

Vines range from **10 to 60 years of age**, planted at densities between 6,000 and 8,000 vines per hectare. They are trained traditionally as **free-standing alberello bush vines** or with spurred cordon systems, reflecting a mix of heritage practices and modern viticulture. The climate of 2022 was marked as the **warmest year in 180 years**, yet abundant winter rainfall and regular vine development ensured healthy fruit set and well-formed bunches. This balance produced grapes of concentration while preserving freshness, particularly crucial for Nerello Mascalese.

Winemaking

The blend is composed predominantly of **Nerello Mascalese** with a smaller proportion of **Nerello Cappuccio**. Fermentation took place in stainless steel vats at **25°C**, with a long maceration of **20-21 days** to extract structure and aromatics. Indigenous yeasts selected from Benanti's vineyards were used, preserving terroir expression.

Aging followed a dual approach: **80% matured in stainless steel** to retain vibrancy and fruit clarity, while **20% rested in used French oak barriques for 8-10 months**, adding subtle texture and refinement without overpowering the wine. This combination highlights Benanti's philosophy of elegance and authenticity.

Tasting Notes

- **Color:** Pale ruby with luminous transparency.
- **Aroma:** Ethereal and intense, showing red cherry, raspberry, and cranberry with delicate floral notes, hints of spice, and volcanic minerality.
- **Palate:** Medium-bodied, balanced, and dry, with lively acidity and fine tannins. Flavors of red fruit are layered with saline and mineral notes, leading to a persistent, elegant finish.



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Did you know?

Nerello Mascalese, the dominant grape in Etna Rosso, is often compared to Pinot Noir and Nebbiolo for its **aromatic finesse and tannic structure**. On Mount Etna's volcanic slopes, it achieves a unique profile marked by saline freshness and smoky minerality. Benanti has been instrumental in defining this style, reviving Etna Rosso's reputation on the international stage since the late 20th century.

Wine Pairing Ideas

- **Pasta alla Norma** - the red fruit brightness complements the tomato and eggplant, while the wine's minerality balances the richness.
- **Grilled lamb chops with rosemary** - the herbal lift resonates with the savory herbs and charred meat.
- **Porcini risotto** - earthy mushroom notes harmonize with the wine's volcanic minerality.
- **Aged Pecorino** - the wine's acidity and structure cut through the richness of the cheese.



Wine Enthusiast (WE) : **92 Points** (2021)

An earthy, savory nose recalls the volcanic soil of Etna's slopes, while the astringency of cranberries, hibiscus, cherries and fennel provide the sparkle of the Italian sun glinting off the snow. The cherries dance on the palate, but a bitter citrus undertone highlights enduring notes of earth and herbs. Acid buzzes around dusty, chewy tannins.



Wine Spectator (WS) : **91 Points** (2021)

This fresh, harmonious red layers flavors of black cherry, Earl Grey tea, milled pepper and fine tannins with a base note of tar-tinged minerality, which emerges to linger on the finish.

