



# Benanti

Pre-phylloxera alberello vines in Rovittello deliver a pale, perfumed Nerello Mascalese blend with lifted florals, savory spice and a long, stony finish—delicacy carried by impressive length and poise.



## Particella No. 341 Etna Rosso Riserva 2018

Sicily, Italy

### Region and Vineyards

Particella No. 341 lies in the upper Rovittello district of **Castiglione di Sicilia** on Mount Etna's **northern slope** at about **750 metres**. This is a cool, ventilated mountainside where humidity, winter snow and pronounced diurnal swings preserve acidity and aromatic lift. Vines are trained to traditional **alberello** on narrow terraces buttressed by dry lava-stone walls, their roots probing **sandy, volcanic soils** rich in minerals with a sub-acid reaction (**pH ~6.2**). The site's exposure yields pale colour, delicate perfume and a saline, stony line.

The parcel is a **co-planted, centenarian, pre-phylloxera** vineyard of ungrafted **Nerello Mascalese** with a small proportion of **Nerello Cappuccio**. High densities (**9,000-10,000 vines/ha**) and naturally modest yields (**~5,500 kg/ha**) foster concentration without heaviness. Benanti's estate stewardship here focuses on precision farming and sensitive picking—usually late October—to capture fully ripe tannins while retaining the site's hallmark tension and **volcanic** purity.

### Winemaking

The blend is **Nerello Mascalese (90-95%)** with **Nerello Cappuccio (5-10%)**. Grapes are **hand-picked in the last ten days of October**, destemmed and softly pressed. Fermentation takes place in stainless steel at controlled temperature with a **20-21-day maceration**, using an **indigenous yeast selected in the vineyard** after years of experimentation—an approach that underlines place over technique.

Élevage occurs **mostly in large 15-hl French oak botti** for **at least 24 months**, followed by **12 months' bottle** refinement before release. The gentle use of large wood seasons rather than flavours the wine, polishing tannins while preserving a core of red fruit, herbs and ash-tinged minerality. Typical alcohol for the cuvée sits around **13-14.5% vol.**—balanced by the altitude's natural freshness.



Alcohol :14,00 %

Composition: 90% Nerello  
Mascalese, 10% Nerello Cappuccio



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## Tasting Notes

- **Color:** Pale ruby with light garnet tints; limpid, translucent rim.
- **Aroma:** Ethereal and intense—ripe red cherry, wild strawberry, dried rose and chestnut blossom, with hints of sweet spice, noble wood, orange peel and volcanic smoke.
- **Palate:** Medium-bodied and finely woven; elegant, **silky** tannins and lively acidity carry red berries, blood orange, juniper and iron-tinged minerality toward a long, savory, **stony** finish.

## Did you know?

Benanti created this Riserva to spotlight a **single pre-phyloxera parcel**—after decades crafting Rovittello, the estate separated Particella 341 and extended maturation to achieve a more **age-worthy**, terroir-transparent expression in very limited quantities.

## Wine Pairing Ideas

- **Porchetta with fennel pollen:** The wine's herbal, anise and citrus peel nuances mirror the seasoning; buoyant acidity refreshes the savory richness.
- **Wild mushroom risotto:** Earth and umami emphasise Etna's volcanic notes; fine tannins frame creamy textures without overwhelming them.
- **Grilled lamb chops, rosemary & lemon:** Rosemary echoes Mediterranean garrigue; bright acidity and mineral grip tame the char and fat.
- **Aged Ragusano cheese:** Salty, nutty depth dovetails with the wine's noble wood and persistent, savory finish.



### Robert Parker (RP) : 93 Points (2018)

*As its name confirms, this special wine is made with grapes from ancient vines that are more than 100 years old. With 90% Nerello Mascalese and 10% Nerello Cappuccio, the Benanti 2018 Etna Rosso Riserva Alberello Centenario Rovittello Particella No. 341 opens to a sultry garnet color with blackcurrant, dried cranberry and spicy notes from oak aging. This elegant, medium-bodied red finishes with hints of cinnamon and licorice root. Those savory tones, and the oak spice, outpace the primary fruit in this vintage. The Particella No. 341 is a one-hectare site on the north side of Etna. This is a limited release of 2,964 bottles.*

