

### <u>Benanti</u>

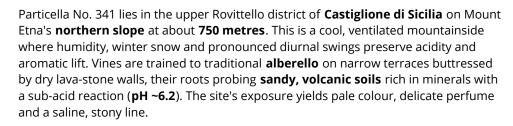
Pre-phylloxera alberello vines in Rovittello deliver a pale, perfumed Nerello Mascalese blend with lifted florals, savory spice and a long, stony finish-delicacy carried by impressive length and



# Particella No. 341 Etna Rosso Riserva 2018

Sicily, Italy

### Region and Vineyards



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-phylloxera 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.



