



# BENANTI



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## SERRA DELLA CONTESSA 2014

### Appellation

Etna D.O.C. Rosso

### Grape varieties

Nerello Mascalese (c.85-%), the indigenous red grape of Mount Etna, sweet and tannic. Nerello Cappuccio (c.15%), a variety grown on the volcano for centuries, sweet and scarcely tannic

### Production area

Contrada Monte Serra (Viagrande), on the southeastern slope of Mount Etna

### Altitude

c.500 m a.s.l.

### Climate

Mountain and high hill climate, humid and rainy in the cooler season, with high ventilation and luminosity and significant temperature excursions

### Soil

Sandy, volcanic, rich in minerals, with sub-acid reaction

### Vine density

9,000 - 10,000 vinestocks per hectare

### Yield

4,500-5,000 kg/ha

### Age and training system of vines

Mostly pre-phyloxera ungrafted vines, trained with the free standing bush ("alberello") system

### Vinification

Grapes are hand picked between late September and early October and softly pressed. Fermentation occurs at a controlled temperature of c.25°C in stainless steel vats, with a 20-21 days long maceration, using patented selected indigenous yeasts. The maturation occurs in large barrels of French oak for about 24 months and then continues in stainless steel tanks

### Refining

In the bottle for 6-9 months

### Tasting notes

- color: ruby red
- scent: ethereal, intense with hints of wild berries, peach and noble wood
- taste: full, harmonic, considerably persistent and reasonably tannic

### Alcohol content

13,5 % by VOL.

### Serving temperature

18 - 19 °C

### Food pairings

A full, balanced and ageworthy wine ideal with game, red meat and mature cheese