



# BENANTI



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## Contrada Monte Serra 2016

### Appellation

Etna D.O.C. Rosso

### Grape variety

Nerello Mascalese, the indigenous red grape of Mount Etna, sweet and tannic

### Production area

Selection of grapes from vineyards located on the south-eastern side of Mount Etna on the slopes of Mount Serra - Contrada Monte Serra

### Altitude

450 m a.s.l.

### Climate

High hill climate, humid and rainy in the cooler season, with high ventilation and luminosity.

### Soil

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

### Vine density

Ranging from 8.000 vinestocks per hectare

### Yield

6.500 – 7.000 kg/ha

### Age and training system of vines

12 years old. Trained with the free standing bush (“alberello”) system.

### Vinification

Grapes are hand picked from late September and softly pressed. Fermentation occurs at a controlled temperature of 25°C in stainless steel vats, with a 20-21 days long maceration, using patented selected indigenous yeasts. The maturation then continues in used *tonneaux* of French oak for about 12 months and then in stainless steel tanks

### Refining

In the bottle for approximately 6 months

### Tasting notes

- color: pale ruby red with light tints garnet
- scent: ethereal, spicy, with scents of red fruit
- taste: dry, medium-to-full bodied, distinctively tannic, balanced and persistent

### Alcohol content

13,5% by VOL.

### Serving temperature

18 - 19 °C

### Food pairings

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