



### Cantina Benanti - Etna Bianco DOC

Imported by: Carlotta Scotti Pignato - Tuscan Vineyard Imports 8305 Office Park Drive - A / Douglasville, Georgia 30134 / 404-386-6065 Carlotta@tuscanvineyardimports.com

He's been described as the 'Patriarch of Etna', Giuseppe Benanti, the man who 20 years ago brought the area to the world's attention through his wine. His sons Salvino and Antonio took over the reigns of the cellar a few years ago.

The vineyards are scattered over the various sides of the volcano , a fact that is one of the cellar's strong points." Slow Wine

Since the early years with enologist Salvo Foti, they have strived to respect the characteristics of the Etnean varieties by adopting and maintaining a very traditional approach and philosophy. Traditional methods have been employed in the vineyards, such as "alberello" or bush-vine training and sustainable agriculture. Modern

methods of vinification in the cellar & patented native yeast adhere to a subtle, minimalist approach.

Cantina Benanti is committed to producing only fine high quality wines, derived from vineyards located on various slopes of Mount Etna, so as to highlight the uniqueness of the many different terroir within the DOC region.

Benanti has received many accolades, including Wine & Spirits Magazine 2012 Winery of the Year, Slow wine Winery 2016 and many favorable articles in publications such as WS (Oct. '14 & '18) & NY Times.

Website: vinicolabenanti.it

2015 - WS 89 Rec. Sicily White 2016 - WS 88

Etna Bianco 2016

100% Carricante **Production 30,000 Bottles** 

Bianco di Caselle is Benanti's entry level white, is not a blend, but 100% native Carricante, named after the heavy load of fruit that the plant bears. Vineyards are scattered on the Eastern and Southern slopes of Etna at altitudes of 900-1,000 meters. Freestanding bush vines ("Alberello") and Spurred cordon vines range from 20-60 years old & are manually harvested.

In order to retain freshness and minerality, Bianco di Caselle is fermented in SS for 15 days and is aged in bottle 2 months before release.







### Cantina Benanti - Pietra Marina Etna Bianco Superiore DOC

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Website: vinicolabenanti.it 2011 - WA 91+, Slow Wine Grande Vino, W&S 92 2012 - WS 91, Vinous 91, WE89 2013 - Grande Vino Slow Wine 2015 - WS 91

Pietra Marina Etna Bianco Superiore DOC Carricante 100% Production 10,000 Bottles

Considered one Italy's finest whites. Produced from 80 yr. old single "alberello" bush vine vineyard in Milo, on the Eastern slope at 950 m in the only region allowed the *Superiore* designation. Vinified in SS and aged in SS tank 2 yrs. on lees with 10-12 mo. in bottle. Age worthy 10+ Yrs.

"Pietramarina offers the petroltinged mineralogy and cut of a fine German Riesling, but with the weight of a white Burgundy, showing a richness that suggests oak when in fact its fermented and aged entirely in ss." **WS** 





Cantina Benanti - Etna Rosso DOC

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Website: vinicolabenanti.it

2010 - WS 88 Recommended Sicily Red.

2012 - WE 90

2013 - Wine & Spirits 20 Best Buys, Vinous 92

2014 - WE 94/#3 Wine of 2016 2015 Vinous 91, WA 89

Nerello Mascalese 80%, Nerello Cappuccio 20%

**Production 30,000 Bottles** 

Etna Rosso is Benanti's entry level Etna Rosso DOC, made from average 40 yr. old vines. Vineyards are on the Northern slope at 700 meter altitude near Verzella. Hand picked, soft press, 20 day maceration with indigenous yeast. 80% of the Etna Rosso ages 8-10 months in French Barriques 20% in SS, then several mo. in bottle.



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Website:vinicolabenanti.it

2012 - 89 WA, 93 Vinous, 88 Wine& Spirits 2014 - 89 Wine Advocate 2015 - 93 Vinous (Ian D'Agata) 2016 -

Nerello Cappuccio IGT Sicilia 100% Nerello Cappuccio

Production 7,000 Bottles A rare monovarietal of the indigenous Nerello Cappuccio. Usually used as a blending grape & named after its unusual mantel like leaf shape.13 years ago Benanti selected and planted a clone in Cavaliere on the SW slope of Etna at 900 m altitude in order to showcase the elegance and approachability of the varietal . SS fermentation with indigenous yeast. 20 day maceration followed by 22 months maturation in SS tanks. 6 months in bottle.



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Website: vinicolabenanti.it

2010 - 90 WA

2012 - 92 WA, 91 Vinous 2013 91 Wine & Spirits 2014 - 91+ WA

Nerello Mascalese, Sicilia IGT 100% Nerello Mascalese

### **Production 7,000 Bottles**

Produced from densely planted 60+ year old vines at an elevation of 750 m on the Northern slope of Etna. Nerello Mascalese is the ancient and primary red native varietal of Etna. The name is derived from Mascali, the town where the vine was identified and propagated.

The wine is aged for 12+ months in French Barriques and spends 8-10 months in bottle before release.



**Etna Rosso DOC** 

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2016 - 91 WS

Contrada Monte Serra, Etna Rosso DOC Nerello Mascalese 100%,

**Production 30,000 Bottle** 

Contrada Monte Serra's first vintage is 2016, replacing the IGT. It is a 100% Nerello Mascalese cru of younger (12 yr. old) bush vines grown in the vineyard near the winery in Viagrande, on the SE slope of Etna. Monovarietals are allowed in their respective Contradas in order to highlight native varietal. Manual harvest in late Sept. SS fermentation with 20 day. Maceration with patented indigenous yeast. 12 mo. in French oak, then returned to ss for aging. 6 mo. in bottle.



### Cantina Benanti - Rovittello Etna Rosso DOC

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Website: vinicolabenanti.it

2011-90 WA

2012 - 90 WS, 90 WE, 92 W&S

2013 - 93 WA, 90 Vinous

2014 - 91 WS

Rovittello Etna Rosso DOC Nerello Mascalese 80%, Nerello Cappuccio 20%

Production 9,200 Bottles Named after the single vineyard, Rovittello is grown at 750 m on the Northern slope of Mt. Etna. Vines are an impressive 80 - 100 yrs. old. Rovittello sees 1 yr of French oak and 8-10 months of bottle.



Cantina Benanti - Serra Della Contessa Etna Rosso DOC

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Website: <u>vinicolabenanti.it</u> 2011 - WA 93 2012- WS 91 2013- WA 93, Vinous 90+ 2014 - WS 92

Serra della Contessa, Etna Rosso DOC Nerello Mascalese 80%, Nerello Cappuccio 20%

8305

### **Production 10,000 Bottle**

Serra della Contessa, whose name is named found in a 1474 document, is a blend of 100 year old low yielding bush vines, many of which have original ungrafted rootstock. The single vineyard is located in Monte Serra, at a 500 m elevation on the Eastern slope of Etna.

Fermentation & 20 day maceration in SS is followed by 24 mo. in large French oak barrels and 6-9 months in bottle.