

**IGP TERRE SICILIANE  
UNICO DI BENEDETTA 2015**

Type of wine

red

Denomination

IGP Terre Siciliane

Area of production

Etna

Terroir

Volcanic soil at 650 mt above sea level (Contrada Feudo di Mezzo Passopisciaro)

Grapes

Sangiovese 100%

Vineyards

Etna's typical small tree at a density of 10,000 plants per hectare

Harvest

harvest is made by hand at the end of September

Vinification

Fermentation is made at controlled temperature in French oak tronco-conic vats.  
The ageing of the wine lasts about 15 months in 225 lt barriques and 500 lt French oak tonneaux

Ageing in bottles

12 months

Tasting Notes

"Something extremely curious: a Sangiovese wine on the Etna. The character of the great Tuscan grapes interprets this magical territory, starting from the deep ruby red colour. The nose is immediately fruity: ripe red fruits like black cherry and blackberry. Then violet, graphite, licorice and cinchona. In the mouth it is well-balanced, supported by alcohol and a velvety smoothness on one side and elegant tannins on the other. The taste is full and simple at the same time, thanks to the presence of acidity. Long lasting end ."  
*(Daniela Scrobogna F.I.S.)*

Pairings

Seasoned cheese, cold cuts, red meat, game

Alcohol content

14,5%

Size

75 cl

TENUTA  BENEDETTA 