

## The White

The Etna Bianco “Don Michele” of Tenute Moganazzi is a Sicilian white wine with a mineral and deep taste, given by the volcanic nature of the soil and the result of aging in steel for about 8 months.

It smells of white and tropical fruit, balsamic herbs and withered flowers. On the palate is fresh, sapid, balanced and persistent.



Serve in  
a medium  
opening glass



At the table:  
It pairs well with all  
fish-based dishes,  
even elaborate ones



Serving  
temperature:  
18°-20° C

### On the mountain

Vineyards in Contrada Moganazzi, on the North east slope of Mount Etna, within the territory of Passopisciaro (Catania).

### In the vineyard

Carricante, the noble autochthonous white grape grown on the Etna volcano. The grape is medium in size with very pruinose skin, and a greenish-yellow color. The bunches are of medium length with scattered berries. The soil is sandy volcanic, rich in skeleton and minerals, with a sub-acid profile.

The 50-year-old vines are trained in rows and pruned using the Guyot system, with a planting density of 6,500 plants per hectare and a yield of 6,000 kg/ha. The mountainous climate is humid but less rainy than in other areas of Etna in the colder season, with good ventilation and very significant temperature changes between day and night.

### In the cellar

The grapes are harvested by hand after the second week of October. In the cellar, they are de-stemmed and pressed softly. Fermentation takes place over about 12 days in stainless steel tanks at controlled temperature, using a specific autochthonous yeast selected in the vineyard by Benanti after years research and experimentation. The wine is left to mature in the tank on its fine lees with periodic stirrings for 12 months.

The wine then spends 6 months in the bottle before it is released.

### The wine

The wine is pale yellow with bright greenish reflections. The aromas are intense, ample and delicate, with hints of orange blossom and ripe apple. Dry on the palate, and mineral, with a pleasant acidity and an aromatic persistence of anise and almond on the finish.