



- The Alessandro family has been producing wine for 4 generations on the hills in **Camporeale (Palermo)**.
- The estate includes 35 hectares of vineyards with a fertile clay and limestone-based soil in which are wisely cultivated native grape varieties, such as **Nero d'Avola, Catarratto and Grillo** and international ones like **Syrah and Sauvignon Blanc**, well-adapted in Camporeale area.
- All the work in the vineyard is done by hand, following **organic farming principles**, and making use of simple but effective techniques such as: roses to give warning of fungus attacks; green manure, used for soil fertility and to protect it from erosion; hedges and shrubs near the rows of vines to promote the growth of many organisms which combat parasites.



**Varietal:** 100% Catarratto Lucido and Extra Lucido

**Appellation:** Sicilia DOC

**Production Zone:** Contrada Mandranova and Contrada Macellarotto in the Camporeale. North West of Sicily. Altitude 350-400 mt asl.

**Soil:** Hilly, loamy sand

**Vinification:** Grapes hand-picked around mid September. Soft pressing in absence of oxygen and slow fermentation at a low temperature in stainless steel tanks (15 days)

**Maturation:** 6 months in steel tanks on the fine lees at 10-12 °C and at least 2 months in bottle

A **very drinkable wine** with persuasive and enjoyable flavors and a **crunchy fruit taste**. Benedè is a traditional wine, invaluable proof of Catarratto grapes, that have been cultivated in Sicily for a long time.



- *Bright straw yellow. Soft and perfumed notes of almond, white peach, orange blossom and citrus create a refined and inviting bouquet. On the palate, freshness, softness and elegance for this generous and pleasingly complex wine, with uncommon qualities of long-lasting liveliness*
- *Perfect as an aperitif, it pairs well with seafood appetizers, grilled king prawns and scampi*