





AUDENTES
FORTUNA
IUVAT



✻ The company

Benvenuto winery was born from Giovanni Benvenuto's enterprising spirit who, moving from Abruzzo to Calabria to Francavilla Angitola, realized his dream of creating a winemaking company by showcasing the potentials of land plots belonging to his paternal grandfather. The constant commitment and refinement of agronomic and oenological techniques have allowed the "Cantine Benvenuto" to distinguish themselves for a production of quality that respects and reinterprets the natural and cultural characteristics of the territory.

*Respect for the tradition
and appreciation of nature*

C|B





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✦ Winery and Vineyards

From the cultivation to the winemaking, “Cantine Benvenuto” pursues a single great commitment: the preservation of nature. With a view to valorising the territory and respecting the times imposed by nature, the company concentrates its care on native vineyards and adopts biological cultivation techniques followed by traditional hand-picked cassettes, producing wines with strong personalities capable of bringing into a bottle a trace of the territory to which it belongs. Zibibbo, Malvasia, Greco Nero and Magliocco are the grape specialties that for centuries are expressed in a land that settle strong flavors of ancient taste.



CANTINE
BENVENUTO

Az. Agr.
Benvenuto Giovanni Celeste

Argitola (M) - P.IVA 01596940666



Love, commitment, determination, and utmost care are the distinctive features of the work at “Cantine Benvenuto”, which, in a deliberately familiar context, know how to integrate traditional oenological techniques into the most modern and innovative international technologies.



✿ Passion, commitment, protection of the territory

The passion for a traditionally based wine culture is the driving force behind “Cantine Benvenuto”. Aware of the unique microclimate that characterizes this landfill, the winery is entirely committed to carry on, today as it is yesterday, a cultivation based on the respect and preservation of a territory dedicated to viticulture since 2000 B.C. when the Phoenicians introduced the *vitis vinifera* for the first time. The wines that come from this combination of man and nature are high quality wines, capable of leading to the journey of the most genuine and authentic taste.



✻ Presidio Slow Food

“Cantine Benvenuto” are part of the Slow Food Presidium “Zibibbo di Pizzo”, which aims to support small traditional productions, inspired by the revival of the centenarian tradition of winemaking and the recovery of this precious vineyard, otherwise destined to extinction. “Benvenuto” and “Alchimia” wines produced by the “Cantine Benvenuto” are in fact obtained from the precious grapes of the Presidium.



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✱ Our wines



Cielo

Rosé wine PGI



Grapes: Calabrian in purity, grapes are cultivated in Francavilla Angitola territory at an altitude of 350 m above sea level on natural terraces and training is on the spurred cordon system, production of 50 quintals per hectare in organic production.

Vineyard age: 22 years old.

Harvest: the third decade of September. The grapes are harvested by hand in the coolest hours of the day in small boxes.

Vinification: After a careful selection, the grapes are destemmed, cold maceration for 24 hours, then racking and fermentation at controlled temperature. Aging on noble lees occurs for 6 months.

Organoleptic characteristics: alcohol content 14,5% vol. Cherry pink, it expresses pleasant and fresh notes of strawberry and currant on the nose. On the palate it is fresh, round balanced by some acidity with a finer finish of firm persistence.

Mare

White wine PGI



Grapes: Zibibbo, Malvasia. Grapes are cultivated in Francavilla Angitola territory at an altitude of 350 m above sea level on natural terraces and training is on the spurred cordon system, production of 45 quintals per hectare in organic production.

Vineyard age: 25 years.

Harvest: between the second and third decades of September. The grapes are harvested by hand in the coolest hours of the day in small boxes.

Vinification: After a soft pressing, the grapes are vinified in stainless steel tanks under controlled temperature at a temperature of about 15 ° C. At the end of fermentation, it follows a first transfer to eliminate coarse lees and maturation continues in stainless steel tanks under controlled temperature on fine lees, with subsequent aging in the bottle.

Organoleptic characteristics: alcohol content 15,0% vol. Straw yellow with light greenish reflections. Intense with typical exotic fruit notes and floral notes on the nose; harmonious, delicate, elegant on the palate with excellent flavor and freshness, to make it easy to drink.



Terra

Red wine PGI

Used grapes: Magliocco, Greco Nero. Grapes are cultivated in the Francavilla Angitola territory at an altitude of 350 meters above sea level on natural terraces and training is on the spurred cordon system, production of 60 quintals per hectare in organic production.

Vineyard age: 20 years.

Harvest: between the first and second decades of October. The grapes are harvested by hand in the coolest hours of the day in small boxes.

Vinification: after a selection, the grapes face a long maceration of at least 10 days in contact with the skins, followed by batonnage and aging on fine lees. Stopping and refinement in French oak barriques to natural malolactic fermentation.

Organoleptic characteristics: alcohol content 14,0% vol. Intense ruby red with purple reflexes abandons the nose to the large and persistent smell with intense aromas of ripe red fruit, scents of black pepper, leather and chocolate that are well integrated with light vanilla and toasted notes, dictated by aging in wood. The palate is complex and enveloping. Soft and elegant tannins.



Benvenuto

Zibibbo PGI

Grapes: Zibibbo in purity, the grapes are cultivated in Francavilla Angitola territory at an altitude of 350 m above sea level on natural terraces and training is on the spurred cordon system, production of 40 quintals per hectare in organic production with soil condition rich in minerals.

Vineyard age: 25 years.

Harvest: between the second and third decades of September. The grapes are picked and harvested by hand in the coolest hours of the day in small boxes.

Vinification: After a strict manual selection of grapes, the grapes are destemmed and gently pressed to start cold maceration for about 24 hours. After soft pressing, the must at low temperature remains decanted for 48 h. The clear part begins to ferment in 50 hl stainless steel tanks at controlled temperature by native yeasts. The alcoholic fermentation with a controlled temperature allows for an ageing on fine lees. Aging in bottle.

Organoleptic characteristics: alcoholic strength 13,0% vol. Straw yellow with greenish reflections. On the nose, intense and complex, aromatic, strong mineral notes, very fine notes of citrus and flowers. To the taste, sensations of freshness, richness of elegance and great intensity of aromas, with a long finish.

Passito “Alchimia”

Zibibbo 100% \ PGI Calabria



Average yield per hectare: 50 quintals

Vineyard Altimetry: 290 m above sea level in Contrada Falco, Francavilla Angitola (VV).

Type of soil: granite and sandy.

Breeding system: spurred cordon.

Manual harvesting: the third decade of September, first drying on a plant and second drying in a natural drying room.

Vinification: after soft pressing, sedimentation of must and fermentation at controlled temperature in steel, ripening on noble lees.

Color: yellow with golden reflections.

Nose: Intense with hints of dried figs, honey, myrtle, dates with a slight citrus note.

Taste: warm and persistent.

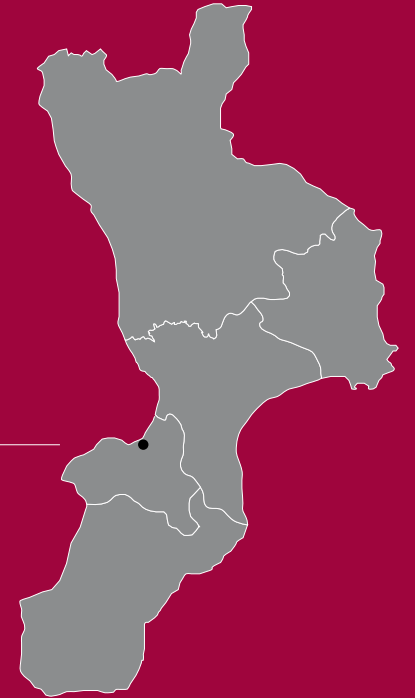
Alcohol content: 15% vol.

Gourmet mixes: Sicilian traditional desserts, cantucci, fruit tarts, hard cheeses.

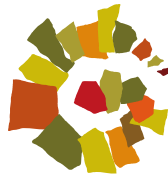
Serving temperature: 12-14 ° C.

Francavilla Angitola, Calabria, Italia

Cantine Benvenuto



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Presidio Slow Food®

Praesidium are Slow Food's
projects that protect little quantities
productions realized according to
traditional practices.
www.presidislowfood.it