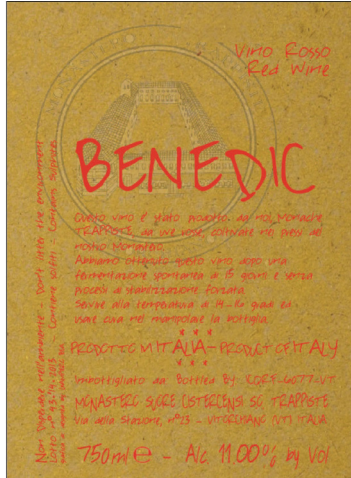


Monastero Suore Cistercensi



Benedic



At a Glance:

- **Appellation:** IGP Lazio
- **Uvaggio:** Sangiovese (45%), Ciliegiolo (45%), Merlot (10%)
- **Average Annual Production:** 4,000
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 3.5 ha of gently sloping parcels surrounding the commune of Vitorchiano
- **Soil Types and Compositions:** Volcanic
- **Vine Age, Training, and Density:** Trained in Cordon, oldest vines date to 1963.
- **Average Yields:** Controlled through severe winter pruning, debudding, and green harvesting, yields average 45 hl/ha
- **Average Harvest Date and Type:** Manual, usually in late September-early October

In The Cellar:

- **Fermentation:** Following total destemming, wine ferments spontaneously on its skins for c. 14 days in stainless-steel and fiberglass tanks
- **Pressing:** Hydraulic press
- **Time on Lees:** Wine remains on lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 12 months in stainless-steel and fiberglass tanks
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, plate filtered if necessary
- **Sulfur:** Applied at harvest and at bottling, with 80-90 mg/l total sulfur

In The Glass:

The sisters produce a very small amount of red wine: a blend of roughly equal parts Sangiovese and Ciliegiolo, augmented for the first time in 2018 with a splash of Merlot from a newly planted site near their historical holdings. Despite a two-week maceration, Benedic is always a pale-colored, translucent wine that more than makes up for in charm what it lacks in power. An appealing hint of balsamic on the nose underlines the link between the nuns and Bea and speaks to the wine's lack of manipulation.