



# PIETRADOLCE

## “Contrada Rampante” Etna Rosso DOC 2017



<b>Grapes:</b>	100% Nerello Mascalese
<b>Region:</b>	Sicily
<b>Vineyards:</b>	From the Solicchiata cru of Rampante, Mount Etna
<b>Exposure:</b>	North
<b>Altitude:</b>	850 meters (2,788 feet) above sea level
<b>Soil:</b>	Volcanic, stony, sandy loam
<b>Vine Training:</b>	Alberello
<b>Vine Age:</b>	Pre-phylloxera vines, 80-90 years old
<b>Time of Harvest:</b>	Mid-October
<b>Vine Density:</b>	9,000 vines per hectare
<b>Vine Yield:</b>	25-30 q.li per hectare
<b>Total Production:</b>	5,000 bottles
<b>Vinification Process:</b>	The grapes are harvested by hand and left to macerate on the skins for 18 days before soft pressing. Natural malolactic fermentation is employed.
<b>Aging Process:</b>	The wine ages 20 months in French, fine-grained oak barrels that have been lightly toasted.
<b>Alcohol Content:</b>	13.50%
<b>Tasting Notes:</b>	Bright scarlet in color, the wine shows deep character, and complexity with notes of red fruit and underbrush; a wonderful minerality and elegance.
<b>Winemaker:</b>	Michele and Mario Faro
<b>Cellaring:</b>	Up to 15 years
<b>Bottled:</b>	June
<b>Closure:</b>	Natural Cork
<b>Food/Menu Pairing:</b>	Pairs well with lamb and grilled steak.