



PIETRADOLCE



Etna Rosato DOC 2019

Grapes:	100% Nerello Mascalese
Region:	Sicily
Vineyards:	From a single vineyard near the town of Castiglione di Sicilia
Exposure:	Northern Slopes
Altitude:	1,968 feet above sea level
Soil:	Stony, light sandy loam
Vine Training:	Espalier Trained
Vine Age:	40-50 years old
Time of Harvest:	Mid October
Vine Density:	2,024 vines per acre
Vine Yield:	10,000 bottles
Total Production:	The grapes are harvested by hand and soft pressed
Vinification Process:	The wine ages in stainless steel and rests in the bottle before release
Aging Process:	13.00%
Alcohol Content:	Soft pink in color. The wine shows lovely flowers and herbs, distinctive acidity and the typical minerality of Etna wines.
Tasting Notes:	Carlo Ferrini
Winemaker:	Pietradolce Etna Rosato shows distinctive minerality and complexity combined with an intense, ample bouquet of rich aromas. These characteristics make this a very supple and versatile wine.
Winemaker's Comments:	Up to 3 years
Cellaring:	April
Bottled:	Diam
Closure:	Pairs well with grilled vegetables and pizza. Very flexible wine.
Food/Menu Pairing:	

Vegan Friendly