



# PIETRADOLCE



## Etna Rosso DOC 2019

<b>Grapes:</b>	100% Nerello Mascalese
<b>Region:</b>	Sicily
<b>Vineyards:</b>	From a single vineyard near the town of Castiglione di Sicilia
<b>Exposure:</b>	Northern Slopes
<b>Altitude:</b>	2,625 feet above sea level
<b>Soil:</b>	Stony, light sandy loam
<b>Vine Training:</b>	Bush "Alberello" Trained
<b>Vine Age:</b>	12 years old
<b>Time of Harvest:</b>	Mid October
<b>Vine Density:</b>	2,024 vines per acre
<b>Total Production:</b>	10,000 bottles
<b>Vinification Process:</b>	Grapes are harvested by hand and left to macerate on the skins for 15-18 days in cement tank before soft pressing
<b>Aging Process:</b>	The wine is aged three months in French, fine-grained oak barrels that have been lightly toasted. Natural malolactic fermentation is employed.
<b>Alcohol Content:</b>	14.00%
<b>Tasting Notes:</b>	Bright red in color with notes of berries and brushwood; elegance, minerality and excellent persistence on the palate.
<b>Winemaker:</b>	Carlo Ferrini
<b>Winemaker's Comments:</b>	From young vineyards, characterized by lively freshness and approachability; ideal as an entry-level Nerello Mascalese, step one to the enjoyment and appreciation of Etna terrain.
<b>Cellaring:</b>	Up to 10 years
<b>Bottled:</b>	May
<b>Closure:</b>	Diam
<b>Food/Menu Pairing:</b>	Pairs well with red tuna, caponata (a typical Sicilian dish similar to ratatouille), white meat and cheese.

**Vegan Friendly**