



PIETRADOLCE



“Vigna Sant'Andrea” Bianco IGT 2016

Grapes:	100% Carricante
Region:	Sicily
Vineyards:	From a single vineyard near the town of Milo, Mount Etna, Sicily
Exposure:	East
Altitude:	850 meters (2,788 feet) above sea level
Soil:	Volcanic, stony, sandy loam
Vine Training:	Alberello, parcel selection
Vine Age:	Pre-phylloxera vines, 100-120 years old
Time of Harvest:	Mid-October
Vine Density:	9,000 vines per hectare
Vine Yield:	25-30 q.li per hectare
Total Production:	1,800 bottles
Vinification Process:	The grapes are harvest and the must ferments in stainless steel for 12 days using cultivated yeast.
Aging Process:	After racking and natural stabilization, which takes a month, the wine is bottled and ages another eighteen months before release.
Alcohol Content:	13.50%
Tasting Notes:	Dark golden yellow, almost amber. Aromas of ripe yellow peach and resin with long persistence and freshness and elegance.
Winemaker:	Michele and Mario Faro
Cellaring:	Up to 15 years
Bottled:	December
Closure:	Natural Cork
Food/Menu Pairing:	Grilled tuna with various sauces. White meat and cheese.