



# PIETRADOLCE



## “Archineri” Etna Rosso DOC 2017

<b>Grapes:</b>	100% Nerello Mascalese
<b>Region:</b>	Sicily
<b>Vineyards:</b>	From a single vineyard near the town of Milo, Mount Etna, Sicily
<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>	8,000 bottles
<b>Vinification Process:</b>	The grapes are hand harvested and left to macerate on the skins for 18 days before soft pressing. The must undergoes natural malolactic fermentation.
<b>Aging Process:</b>	The wine ages 14 months in French, fine-grained oak barrels that have been lightly toasted.
<b>Alcohol Content:</b>	14.00%
<b>Tasting Notes:</b>	Lush and fruity on the nose, with distinct spicy and balsamic nuances. On the palate, the wine has excellent volume, depth, and structure, great mouthfeel and finesse; clean, consistent and lengthy finish.
<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>	A wonderful match for Pasta alla Norma (pasta with tomato, eggplant and ricotta salata) and red meat.