

SICILY

PIETRADOLCE

Pietradolce Owner: Michele Faro

Fast Facts

Vineyard surface:
86.4 acres (35
hectares)

Owners:
Michele & Mario Faro

Winemaker:
Carlo Ferrini

Established:
2005

Location:
Solicchiata, Castiglione
di Sicilia

Province:
Catania



Pietradolce was established in 2005 on the northern slopes of Mount Etna by the Faro family, whose passions are viticulture, agriculture, and all things Etna. High altitudes, mineral-rich volcanic soils, native grapes, an exceptional Mediterranean climate, low intervention in the cellar, and very old vines are the perfect ingredients for elegant wines with a one-of-a-kind signature, style, and enormous sense of place.

THE HISTORY

Pietradolce is located in Solicchiata, an area within the district of Castiglione di Sicilia, on the northern slopes of Etna.

They have a little over 86 acres of vineyards that grow at an altitude of 600-900 meters (2,000-3,000 feet) above sea level, all located within the districts of Rampante, Zottorinoto, and Santo Spirito.

“At the heart of our philosophy is a love for our land, which is equaled by the respect with which we treat it. We look to the rich local traditions for all that is best in them, combining them with an intelligent use of modern viticultural techniques to give life to our passion: the wines of Etna,” explains Michele Faro, one of the owners of the winery.

Pietradolce’s devotion to the wines of Etna shows in the grapes they grow. The winery only cultivates native Etnean grapes, such as Nerello Mascalese, Nerello Cappuccio, and Carricante.

THE TERROIR

The vineyards are mostly old -- 40 to 120 years old -- and some are pre-Phylloxera. At the same time, the soils are mostly stony, light, sandy loam, with abundant mineral elements. The soil is the result of the numerous eruptions by Mount Etna throughout the centuries, which gives the wines special characteristics and makes them completely unique. Mount Etna enjoys a unique micro-climate that is cooler than other areas in Sicily.

The temperatures in winter can be close to the freezing point and in summer, the heat is never excessive. The area also enjoys large temperature swings, sometimes up to 20 degrees. This great difference means extraordinary fragrance and finesse in the wines.



ETNA BIANCO DOC: 100% Carricante from vineyards near Solicchiata, Mount Etna. The grapes are hand selected and harvested in mid-October and soft pressed. It ages in stainless steel and rests in the bottle before it is released. Delicate straw yellow. Shows lovely fruit, distinctive acidity and the typical minerality of Etna wines.



"ARCHINERI" ETNA ROSSO DOC: 100% Nerello Mascalese from a single vineyard near the town of Milo, Mount Etna, Sicily. It ages 14 months in French, fine-grained oak barrels that have been lightly toasted. Ripe and fruity on the nose, with distinct spicy and balsamic nuances; on the palate, excellent volume, depth and structure, great mouthfeel and simultaneous finesse; clean, consistent and persistent finish.



"ARCHINERI" ETNA BIANCO DOC: 100% Carricante from a single vineyard near the town of Milo, Mount Etna. The grapes are hand selected and harvested in late October/November and soft pressed. It ages in stainless steel and rests in bottle before release. Lovely acidity and great minerality are characteristics of the soils of Milo, which is undoubtedly the best for Etna whites.



"VIGNA BARBAGALLI" ETNA ROSSO DOC: 100% Nerello Mascalese from a single vineyard near the town of Solicchiata, Mount Etna, Sicily. It ages 20 months in French, fine-grained oak barrels that have been lightly toasted. A rich bouquet ranging from red berry jam to spices and mineral notes; elegant and full of character at the same time; distinctive minerality, freshness and flavor intensity sustained by firm tannins. A lengthy, elegant and fruity finish.



"VIGNA SANT'ANDREA" BIANCO IGT: 100% Carricante from a single vineyard near the town of Milo, Mount Etna, Sicily. The grapes are hand selected and harvested in late October/November and macerated on skins in French oak 20-hl casks where it ages before it spends time in bottle. Golden yellow, almost amber. Aromas of ripe yellow peach and resin with freshness, elegance and long persistenc.



"CONTRADA RAMPANTE" ETNA ROSSO DOC: 100% Nerello Mascalese from the Solicchiata cru of Rampante, Mount Etna. It ages 14 months in French, fine-grained oak barrels that have been lightly toasted. Bright scarlet in color, the wine shows deep character, and complexity with notes of red fruit and underbrush; a wonderful minerality and elegance.



ETNA ROSATO DOC: 100% Nerello Mascalese from Solicchiata, Mount Etna, Sicily. The grapes are harvested by hand and soft pressed. It ages in stainless steel and rests in bottle before release. Soft pink in color, showing lovely flowers and herbs, distinctive acidity and the typical minerality of Etna wines.



"CONTRADA SANTO SPIRITO" ETNA ROSSO DOC: 100% Nerello Mascalese from the Passopisciaro cru of Santo Spirito, Mount Etna, Sicily. It ages 14 months in French, fine-grained oak barrels that have been lightly toasted. Light ruby red with garnet highlights. Elegance and finesse are the soul of this wine. Complexity, noble tannins and a clean persistent finish. Beautiful spice.



ETNA ROSSO DOC: 100% Nerello Mascalese from a single vineyard near the town of Solicchiata, Mount Etna. It ages in French, fine-grained oak barrels that have been lightly toasted. Bright red in color with notes of berries and brushwood; elegance, minerality and excellent persistence on the palate.