



PIETRADOLCE



“Archineri” Etna Rosso DOC 2018

Grapes:	100% Nerello Mascalese
Region:	Sicily
Vineyards:	From a single vineyard near the town of Castiglione di Sicilia
Exposure:	Northern Slopes
Altitude:	2,788 feet above sea level
Soil:	Stony, light sandy loam
Vine Training:	Bush and Espalier Trained
Vine Age:	40-80 years old
Time of Harvest:	End October- First days of November
Vine Density:	3,643 vines per acre
Total Production:	5,000 bottles
Vinification Process:	Grapes are harvested by hand and left to macerate on the skins for 15-18 days in concrete tanks before soft pressing
Aging Process:	Ages 14 months in fine-grained French oak barrels that have been lightly toasted.
Alcohol Content:	14.00%
Tasting Notes:	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.
Winemaker:	Carlo Ferrini
Winemaker's Comments:	From old terraced vineyards; expresses intrinsic character and goût de terroir (acidity & minerality) and is very cellar-worthy thanks to outstanding structure.
Cellaring:	Up to 10 years
Bottled:	May
Closure:	Natural Cork
Food/Menu Pairing:	Pairs well with Pasta alla Norma (with eggplant and ricotta salata) and red meat

Vegan Friendly