



# PIETRADOLCE

## “Contrada Santo Spirito” Etna Rosso DOC 2018



<b>Grapes:</b>	100% Nerello Mascalese
<b>Region:</b>	Sicily
<b>Vineyards:</b>	From a single vineyard near the town of Passopisciaro
<b>Exposure:</b>	Northern Slopes
<b>Altitude:</b>	2,952 feet above sea level
<b>Soil:</b>	Stony, light sandy loam
<b>Vine Training:</b>	Bush “Alberello” Trained
<b>Vine Age:</b>	90 years old
<b>Time of Harvest:</b>	Late October/Early November
<b>Vine Density:</b>	3,643 vines per acre
<b>Total Production:</b>	5,000 bottles
<b>Vinification Process:</b>	Grapes are harvested by hand and left to macerate on the skins for 18 days in concrete tanks before soft pressing
<b>Aging Process:</b>	Ages 14 months in fine-grained French oak barrels that have been lightly toasted.
<b>Alcohol Content:</b>	14.50%
<b>Tasting Notes:</b>	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.
<b>Winemaker:</b>	Carlo Ferrini
<b>Winemaker’s Comments:</b>	Pietradolce’s main goal is to highlight the significant differences between the various Etna contradas, showing the absence of homogenization. In fact, each micro-territory on Etna expresses its own particular nuances, which can depend on different lava flows, exposure and pedoclimatic variations.
<b>Cellaring:</b>	10-20 years
<b>Closure:</b>	Natural Cork
<b>Food/Menu Pairing:</b>	Pairs well with red meat and roasts.

**Vegan Friendly**