



PIETRADOLCE

“Contrada Rampante” 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 “Alberello” Trained
Vine Age:	90 years old
Time of Harvest:	Late October/early November
Vine Density:	3,643 vines per acre
Vine Yield:	5,000 bottle
Total Production:	Grapes are harvested by hand and left to macerate on the skins for 18 days in concrete tanks before soft pressing
Vinification Process:	Ages 20 months in fine-grained French oak barrels that have been lightly toasted. 14.00%
Alcohol Content:	Bright scarlet in color, the wine shows deep character, and complexity with notes of red fruit and underbrush; a wonderful minerality and elegance.
Tasting Notes:	
Winemaker:	Carlo Ferrini
Winemaker’s Comments:	Contrada Rampante as another expression of Nerello Mascalese located next to Archineri’s Rosso vineyard. A beautiful example of our philosophy and opportunity experience another side of Nerello, even if just a few meters from Archineri.
Cellaring:	10-20 years
Closure:	Natural Cork
Food/Menu Pairing:	Pairs well with lamb and grilled steak.

Vegan Friendly