



PIETRADOLCE



“Vigna Sant'Andrea” Bianco IGT 2017

Grapes:	100% Carricante
Region:	Sicily
Vineyards:	From a single vineyard near the town of Milo, Contrada Caselle
Exposure:	Eastern slopes
Altitude:	2,788 feet above sea level
Soil:	Stony, light sandy loam
Vine Training:	Bush “Alberello” Trained
Vine Age:	Up to 130 years old
Time of Harvest:	Late October/Early November
Vine Density:	3,643 vines per acre
Total Production:	1,800 bottles
Vinification Process:	Hand selected and harvested and macerated on skins in French oak casks Ages in 20-hl French oak casks and in bottle
Aging Process:	13.50%
Alcohol Content:	Golden yellow, almost amber. Aromas of ripe yellow peach and resin with great freshness, elegance, and long persistence.
Tasting Notes:	
Winemaker:	Carlo Ferrini
Winemaker’s Comments:	The idea is to offer an outstanding expression of Carricante, a “Top White Wine” that best represents Etna’s identity and what it is able to give. And in this case, that is wonderful aromas, great structure, freshness and minerality, not to mention a rich golden yellow, almost amber color. This wine perfectly shows the enormous potential of this enological paradise.
Cellaring:	10-20 years
Closure:	Natural Cork
Food/Menu Pairing:	Grilled tuna with various sauces. White meat and cheese.

Vegan Friendly