



PIETRADOLCE



“Vigna Barbagalli” Etna Rosso DOC 2017

Grapes:	100% Nerello Mascalese
Region:	Sicily
Vineyards:	From a single vineyard near the town of Castiglione di Sicilia
Exposure:	Northern slopes
Altitude:	2,952 feet above sea level
Soil:	Stony, light sandy loam
Vine Training:	Bush “Alberello” Trained
Vine Age:	80-100 years old
Time of Harvest:	Late October/Early November
Vine Density:	3,643 vines per acre
Total Production:	3,500 bottle
Vinification Process:	Grapes are harvested by hand and left to macerate on the skins for 18 days before soft pressing
Aging Process:	The wine is aged 20 months in fine-grained French oak barrels that have been lightly toasted.
Alcohol Content:	15.00%
Tasting Notes:	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.
Winemaker:	Carlo Ferrini
Winemaker’s Comments:	Vigna Barbagalli is just sensational; from pre-Phylloxera, 100-year-old vines; expresses the very finest you can get from the northern slopes of the Etna volcano. Superb finesse and elegance combined with rich complexity and minerality. A unique cru, unthinkable anywhere else.
Cellaring:	10-20 years
Bottled:	December
Closure:	Natural Cork
Food/Menu Pairing:	Pairs well with baked lamb and grilled steak.

Vegan Friendly