



PIETRADOLCE



“Archineri” Etna Bianco DOC 2021

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:	4,000 bottles
Vinification Process:	The grapes are hand selected and harvested in fall. Soft pressing.
Aging Process:	Ages in stainless steel and rests in bottle before release.
Alcohol Content:	13%
Tasting Notes:	Structured wine, with complex aromas, minerality, anise, herbs; fresh and flavorful, long finish.
Winemaker:	Carlo Ferrini
Winemaker’s Comments:	Lovely vintage with gorgeous balance, great elegance and beautiful personality.
Cellaring:	Up to 10 years
Bottled:	April
Closure:	Cork
Food/Menu Pairing:	Pairs well with seafood and grilled fresh fish, white meat.

Vegan Friendly