



PIETRADOLCE

“Contrada Rampante” Etna Rosso DOC 2019



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
Total Production:	4,000 bottles
Vinification Process:	The grapes are hand selected and left to macerate on the skins for 15-18 days in concrete tanks before soft pressing.
Aging Process:	Ages 14 months in French, fine-grained oak barrels that have been lightly toasted.
Alcohol Content:	14%
Tasting Notes:	Deep character, complexity, red fruit and underbrush, wonderful minerality and elegance.
Winemaker:	Carlo Ferrini
Winemaker’s Comments:	Lovely vintage with gorgeous balance, great elegance and beautiful personality.
Cellaring:	10-20 years
Closure:	Cork
Food/Menu Pairing:	Pairs well with roasted lamb and grilled steak.

Vegan Friendly