



PIETRADOLCE



Etna Bianco DOC 2022

Grapes:	100% Carricante
Region:	Sicily
Vineyards:	From vineyards located in Contrada Rampante, Solicchiata in Castligione di Sicilia
Exposure:	Northern slopes
Altitude:	2,625 feet above sea level
Soil:	Stony, light sandy loam
Vine Training:	Bush "Alberello" Trained
Vine Age:	8 years old
Time of Harvest:	Mid October
Vine Density:	2,024 vines per acre
Vine Yield:	2.8 kg per vine
Total Production:	9,000 bottles
Vinification Process:	The grapes are hand selected and harvested in mid-October and soft pressed.
Aging Process:	Ages in stainless steel and rests in the bottle before it is released.
Alcohol Content:	13%
Tasting Notes:	Lively aromas highlight the freshness and lovely character of this wine.
Winemaker:	Carlo Ferrini
Cellaring:	Up to 5 years
Bottled:	April
Closure:	Diam
Food/Menu Pairing:	Pairs well with shellfish and grilled, fresh fish as well as pizza.

Vegan Friendly