



PIETRADOLCE



Etna Rosato DOC 2022

Grapes:	100% Nerello Mascalese
Region:	Sicily
Vineyards:	From a single vineyard near the town of Castiglione di Sicilia
Exposure:	Northern slopes
Altitude:	1,968 feet above sea level
Soil:	Stony, light sandy loam
Vine Training:	Espalier trained
Vine Age:	40-50 years old
Time of Harvest:	Mid October
Vine Density:	2,024 vines per acre
Total Production:	10,000 bottles
Vinification Process:	The grapes are hand selected and soft pressed
Aging Process:	Ages in stainless steel and rests in bottle before release.
Alcohol Content:	13%
Tasting Notes:	Shows lovely flowers and herbs, distinctive acidity and the typical minerality of Etna wines.
Winemaker:	Carlo Ferrini
Winemaker's Comments:	Dry vintage. Wines with wonderful aromatic complexity and great personality.
Cellaring:	Up to 3 years
Bottled:	April
Closure:	Diam
Food/Menu Pairing:	Pairs well with cheese, salami, prosciutto crudo, grilled vegetables, grilled fish and pizza.

Vegan Friendly