



PIETRADOLCE



“Feudo di Mezzo” 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:	2,132 feet (650 meters) above sea level
Soil:	Stony, light sandy loam
Vine Training:	Bush “Alberello” Trained
Vine Age:	80 years old
Time of Harvest:	Mid-October
Vine Density:	3,643 vines per acre
Total Production:	5,000 bottles
Vinification Process:	The grapes are harvested by hand and left to macerate on the skins for 18 days in concrete tanks before soft pressing
Aging Process:	Ages 14 months in fine-grained French oak barrels that have been lightly toasted.
Alcohol Content:	14%
Tasting Notes:	Modern and precise, with notes of strawberry, red plum, mandarin orange zest and wild thyme. Medium-full body, soft tannins and a stunning finish. Magnificent even right away.
Winemaker:	Carlo Ferrini
Cellaring:	10-15 years
Closure:	Natural Cork
Food/Menu Pairing:	Pairs well with rich first courses and red meat, such as grilled steak.

Vegan Friendly