



PIETRADOLCE



“Vigna Sant'Andrea” Bianco IGT 2018

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:	1,800 bottles
Vinification Process:	The grapes are hand selected and harvested in fall. Macerated on the skins in French oak (20-hl) casks.
Aging Process:	Ages in 20-hl french-oak casks and in bottle.
Alcohol Content:	13.5%
Tasting Notes:	Golden yellow, almost amber. Aromas of ripe yellow peach and resin with great freshness, elegance, and long persistence.
Winemaker:	Carlo Ferrini
Winemaker's Comments:	Cool vintage; will be remembered for its incredible elegance, finesse and long cellarability.
Cellaring:	10-20 years
Closure:	Cork
Food/Menu Pairing:	Pairs well with seafood and grilled fresh fish, grilled red tuna.

Vegan Friendly