



# PIETRADOLCE



## “Vigna Barbagalli” Etna Rosso DOC 2018

<b>Grapes:</b>	100% Nerello Mascalese
<b>Region:</b>	Sicily
<b>Vineyards:</b>	From a single vineyard near the town of Castiglione di Sicilia
<b>Exposure:</b>	Northern slopes
<b>Altitude:</b>	2,952 feet above sea level
<b>Soil:</b>	Stony, light sandy loam
<b>Vine Training:</b>	Bush “Alberello” Trained
<b>Vine Age:</b>	80-100 years old
<b>Time of Harvest:</b>	Late October/early November
<b>Vine Density:</b>	3,643 vines per acre
<b>Total Production:</b>	2,000 bottles
<b>Vinification Process:</b>	The grapes are hand selected and left to macerate on the skins for 15-18 days before soft pressing.
<b>Aging Process:</b>	Ages 20 months in French, fine-grained oak barrels that have been lightly toasted.
<b>Alcohol Content:</b>	13.5%
<b>Tasting Notes:</b>	Rich bouquet ranging from red berry jam to spices and mineral notes; elegant and characterful at the same time; distinctive minerality, freshness and flavor intensity sustained by firm tannins.
<b>Winemaker:</b>	Carlo Ferrini
<b>Winemaker’s Comments:</b>	Cool vintage; will be remembered for its incredible elegance, finesse and long cellarability.
<b>Cellaring:</b>	10-20 years
<b>Bottled:</b>	December
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Pairs well with roasted lamb and grilled steak.

**Vegan Friendly**