



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Archineri Etna Bianco DOC

100% Carricante. Pietradolce "Archineri" Etna Bianco DOC is a structured wine, with complex aromas of grapefruit and herbs; fresh and flavorful, long finish.

*"This pure native variety is an intense expression of its terroir. Lovely acidity and great minerality are characteristics of the terrain (Milo), which is undoubtedly the best for Etna whites."*

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**Wine exported to:** Canada, USA, Singapore, Australia, Turks and Caicos

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## Most recent awards

**VINOUS:** 94

**DECANTER:** 92

**WINE ENTHUSIAST:** 93

**WINE SPECTATOR:** 91

**KERIN O'KEEFE:** 93

**WINE AND SPIRITS:** 93

**JAMES SUCKLING:** 94

**WINE ADVOCATE:** 93



## Winemaking and Aging

|                                   |                 |
|-----------------------------------|-----------------|
| Grape Varieties:                  | 100% Carricante |
| Fermentation container:           | Stainless steel |
| Length of alcoholic fermentation: | 12 days         |
| Type of yeast:                    | Cultivated      |
| Fermentation temperature:         | 15 °C (59 °F)   |
| Aging containers:                 | Stainless Steel |
| Bottling period:                  | March           |
| Aging before bottling:            | 5 months        |
| Aging in bottle:                  | 3 months        |
| Closure:                          | Natural Cork    |



## Vineyard

|                    |                          |
|--------------------|--------------------------|
| Organic:           | Yes                      |
| Vineyard name:     | Archineri                |
| Vineyard location: | Milo, Mount Etna, Sicily |

|                                       |   |
|---------------------------------------|---|
| Vineyard size:                        | 2 hectares (5 acres)                    |
| Soil composition:                     | Volcanic, stony, sandy loam             |
| Vine training:                        | Alberello                               |
| Altitude:                             | 850 meters (2,788 feet) above sea level |
| Vine density:                         | 9,000 plants per hectare                |
| Yield:                                | 25-30 q.li/Ha                           |
| Exposure:                             | Eastern                                 |
| Years planted:                        | 1899, 1919                              |
| Age of vines:                         | pre-Phylloxera 100-120 years old        |
| Time of harvest:                      | Mid-October                             |
| First vintage of this wine:           | 2011                                    |
| Total yearly production (in bottles): | 5,000                                   |



## Tasting Notes and Food Pairings

|                      |  |
|----------------------|--|
| Tasting notes:       | Structured wine, with complex aromas of grapefruit and herbs; fresh and flavorful, with a long finish. |
| Serving temperature: | Best served at 10-12 °C (46.4-50 °F).  |
| Food pairings:       | Pairs well with seafood salad  |
| Aging potential:     | Up to 15 years   |
| Alcohol:             | 13.5%  |
| Winemaker:           | Michele and Mario Faro   |