



**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