



**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

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## 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



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