



EMPSON & CO.
Experience Italy in a Wine glass



Archineri Etna Bianco DOC

Pietradolce, means “sweet stone” in Italian and is an ode to Etna. The volcanic soil covering the slopes is very stony, sandy and mineral-rich. The Etna volcano’s abundant mineral components and microclimate – cool nights, warm days and wide-ranging temperature variations – give Pietradolce wines extraordinary richness, minerality, fragrance and depth. Mount Etna is still very active – one of the most active in the world. It is also Europe’s highest volcano, soaring up to 3,322 meters or 10,990 feet (but altitude varies slightly depending on eruptions). The winery, on Mount Etna’s northern slopes, is far enough from the actual peak for safety, yet close enough to make the most of this special terroir. Vineyard surface is over 11 hectares (27 acres) and altitude ranges from 650 to 900 meters (2,135 to 2,955 feet) above sea level. This makes for particularly fragrant, focused aromas. The winery itself is young – founded in 2005 by brothers Michele and Mario Faro. However, Michele and Mario are no strangers to vines, roots, stock, grafts and scions – they are, according to Gambero Rosso’s 2013 Wines of Italy, “two of the world’s top experts in nursery gardening.” Not surprisingly given their background, the pillar of the Faro philosophy is the brothers’ total respect for their territory, for native grapes and for ancient, traditional training systems: bush-trained vines. Combining the best of tradition and modern technology, Pietradolce’s boutique-sized production is eco-friendly and aims for “maximum respect for the Etna heritage.” It represents Etna’s purest and fullest expressions, from very, very old vineyards pre-Phylloxera. Archineri comes from the Sant’Andrea vineyard on the eastern slopes of the historic volcano. It is an intense and fine expression of its terroir. The vines have been there for a century and the altitude is quite high – 850 meters (2,790 feet) above sea level. Archineri ages exclusively in stainless steel and bottle, preserving its primary characteristics. This wine is fragrant and mellow, fresh and tangy, with just the right amount of concentration.

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

Most recent awards

WINE ADVOCATE: 92

JAMES SUCKLING: 93

WINE ENTHUSIAST: 92

DECANTER: 93

VINOUS: 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

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