



EMPSON & CO.
Experience Italy in a Wine glass



Archineri Etna Rosso DOC

100% Nerello Mascalese. Ripe and fruity on the nose, with distinct spicy and balsamic nuances. On the palate, it shows excellent volume, depth, and structure, plus a great mouthfeel and simultaneous finesse; clean, consistent, and persistent finish.

"At the heart of our philosophy is a love for our land which is equalled by the respect with which we treat it. Pietradolce is a boutique winery that works in traditional ways, using mostly pre-Phylloxera vineyards at 900 meters (about 3,000 feet) above sea level on the northern slopes of Mount Etna."

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

Most recent awards

GAMBERO ROSSO: tre bicchieri

JAMES SUCKLING: 93

WINE ADVOCATE: 93

WINE ENTHUSIAST: 92

WINE SPECTATOR: 90

VINOUS: 93

DECANTER: 93



Winemaking and Aging

Grape Varieties:	100% Nerello Mascalese
Fermentation container:	Concrete tanks
Length of alcoholic fermentation:	8 days
Type of yeast:	Cultivated
Fermentation temperature:	22-28 °C (71.6-82.4 °F)
Maceration technique:	Traditional
Length of maceration:	18 days
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Container size:	700 Lt
Container age:	2-6 years old
Type of oak:	French, fine-grained, light toast
Bottling period:	June
Aging before bottling:	14 months
Aging in bottle:	3 months
Closure:	Natural Cork



Organic:	Yes
Vineyard name:	Archineri
Vineyard location:	Solicchiata, 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:	Northern
Years planted:	1929, 1939
Age of vines:	Pre-Phylloxera 80-90 years old
Time of harvest:	Mid-October
First vintage of this wine:	2007
Total yearly production (in bottles):	8,000

Tasting Notes and Food Pairings

Tasting notes:	Lush and fruity on the nose, with distinct spicy and balsamic nuances; on the palate, excellent volume, depth and structure, great mouthfeel and finesse; clean, consistent and lengthy finish.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).

Food pairings:	A wonderful match for Pasta alla Norma (pasta with tomato, eggplant and ricotta salata) and red meat.
Aging potential:	Up to 15 years
Alcohol:	Alc. Cont. by Vol.: 14%
Winemaker:	Michele and Mario Faro