



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

KERIN O' KEEFE: 96

VINOUS: 94

WINE SPECTATOR: 92

WINE ADVOCATE: 94

JAMES SUCKLING: 93

KERIN O'KEEFE: 94

WINE ENTHUSIAST: 93

DECANTER: 93

GAMBERO ROSSO: tre bicchieri



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

Vineyard

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