



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

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