



EMPSON & CO.
Experience Italy in a Wine glass



Contrada Santo Spirito Etna Rosso DOC

100% Nerello Mascalese. Pietradolce “Contrada Santo Spirito” Etna Rosso DOC has a rich bouquet ranging from red berry jam to spices and mineral notes; elegant and characterful at the same time.

“Pietradolce’s main goal is to highlight the significant differences between the various Etna contradas, showing the absence of homogenization. In fact, each micro-territory on Etna expresses its own particular nuances, which can depend on different lava flows, exposure and pedoclimatic variations.”

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

Most recent awards

KERIN O'KEEFE: 98

JAMES SUCKLING: 90

LUCA MARONI: 94

VINOUS: 94

WINE SPECTATOR: 93

WINE ADVOCATE: 95

WINE ENTHUSIAST: 94

DECANTER: 90

WINE & SPRITS: 94 and Top 100 Wines



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: Santo Spirito

Vineyard location: Passopisciaro, C.da Santo Spirito Mount Etna, Sicily

Vineyard size: 2 hectares (5 acres)

Soil composition: Volcanic, stony, sandy loam

Vine training: Alberello

Altitude: 900 meters (2,952 feet) above sea level

Vine density: 9000 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: 2016

Total yearly production (in bottles): 5,000 □-

Tasting Notes and Food Pairings

Tasting notes: Light ruby red with garnet highlights. Great finesse and elegance, mineral.

Serving temperature: Best served at 16-18 °C (60.8-64.4 °F).

Food pairings:	Pairs well with red meat and roasts.
Aging potential:	Up to 15 years
Alcohol:	Alc cont.: 14% by volume
Winemaker:	Michele e Mario Faro

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