



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

VINOUS: 94

WINE SPECTATOR: 93

WINE ADVOCATE: 95

KERIN O'KEEFE: 97

WINE ENTHUSIAST: 94

DECANTER: 90

WINE & SPIRITS: 94 and Top 100 Wines

JAMES SUCKLING: 94



Winemaking and Aging

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|-----------------------------------|-----------------------------------|
| 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 |



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|---------------------------------------|--|
| 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

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|----------------------|---|
| 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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