



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Etna Bianco DOC

### PIETRADOLCE ETNA BIANCO DOC

100% Carricante. Pietradolce Etna Bianco DOC is soft straw yellow. The bouquet shows lovely aromas that highlight the freshness and lovely character of this wine.

*"Because of the volcanic soil, its mineral component, and the unique climate conditions, this Etna white has the pronounced minerality and unabashed acidity typical to wines of this territory."*

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

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## Most recent awards

**VINOUS:** 90

**WINE ENTHUSIAST:** 90

**JAMES SUCKLING:** 92

**WINE ADVOCATE:** 90

**WINE SPECTATOR:** 90

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## Winemaking and Aging

Grape Varieties:	100% Carricante
Fermentation container:	Oak Barrels
Length of alcoholic fermentation:	12 days
Type of yeast:	Cultivated
Fermentation temperature:	22-28 °C (71.6-82.4 °F)
Aging containers:	Stainless Steel
Bottling period:	march
Aging before bottling:	5 months
Aging in bottle:	3 months
Closure:	Diam 3



## Vineyard

Organic:	Yes
Vineyard location:	Solichciata, Mount Etna, Sicily
Vineyard size:	3 hectares (7.41 acres)
Soil composition:	Volcanic, stony, sandy loam
Vine training:	Alberello

Altitude:	800 meters (2,625 feet) above sea level
Vine density:	4,500 plants per hectare
Yield:	50-60 q.li/Ha
Exposure:	Northern
Years planted:	2010
Age of vines:	9 years old
Time of harvest:	Mid-October
First vintage of this wine:	2014
Total yearly production (in bottles):	9,000 ☐↯



## Tasting Notes and Food Pairings

Tasting notes:	Shows lovely fruit, distinctive acidity and the typical minerality of Etna wines.
Serving temperature:	Best served at 10 °12 C° C (46.4-50° F).
Food pairings:	Pairs well with fresh cheeses, grilled vegetables, and pizza.
Aging potential:	Up to 5 years
Alcohol:	Alc. Cont. by Vol.: 13.5%
Winemaker:	Michele e Mario Faro