



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



## Etna Bianco DOC

Pietradolce, means “sweet stone” in Italian and is an ode to Etna. The volcanic soil covering the slopes is very stony, sandy and mineral-rich. The Etna volcano’s abundant mineral components and microclimate – cool nights, warm days and wide-ranging temperature variations – give Pietradolce wines extraordinary richness, minerality, fragrance and depth. Mount Etna is still very active – one of the most active in the world. It is also Europe’s highest volcano, soaring up to 3,322 meters or 10,990 feet (but altitude varies slightly depending on eruptions). The winery, on Mount Etna’s northern slopes, is far enough from the actual peak for safety, yet close enough to make the most of this special terroir. Vineyard surface is over 11 hectares (27 acres) and altitude ranges from 650 to 900 meters (2,135 to 2,955 feet) above sea level. This makes for particularly fragrant, focused aromas. The winery itself is young – founded in 2005 by brothers Michele and Mario Faro. However, Michele and Mario are no strangers to vines, roots, stock, grafts and scions – they are, according to Gambero Rosso’s 2013 Wines of Italy, “two of the world’s top experts in nursery gardening.” Not surprisingly given their background, the pillar of the Faro philosophy is the brothers’ total respect for their territory, for native grapes and for ancient, traditional training systems: bush-trained vines. Combining the best of tradition and modern technology, Pietradolce’s boutique-sized production is eco-friendly and aims for “maximum respect for the Etna heritage.” It represents Etna’s purest and fullest expressions, from very, very old vineyards pre-Phylloxera. Pure Carricante, Etna’s ancient white grape, which has been growing there for a thousand years. After so many centuries, the variety has perfectly adapted to the unique climate on the slopes, especially the drastic temperature changes between day and night. The vineyard is located near the town of Milo, 850 meters (2,788 feet) above sea level, with east-facing, bush-trained vines. This entry-level wine ages in stainless steel and in bottle before release. Quite structured, with complex aromas of grapefruit and herbs.

---

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

---

## Most recent awards

**WINE ENTHUSIAST:** 92

**WINE ADVOCATE:** 90

**WINE SPECTATOR:** 90

**JAMES SUCKLING:** 92

**VINOUS:** 89

---



## 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:	Solicchiata, 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

---

*2021 Empson & Co S.p.A. - Copyright © All Rights Reserved.*