



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."

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

Most recent awards

KERIN O'KEEFE: 92

VINOUS: 91

WINE SPECTATOR: 91

JAMES SUCKLING: 92

WINE ENTHUSIAST: 90

WINE ADVOCATE: 90



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