



EMPSON & CO.
Experience Italy in a Wine glass



Etna Rosso Barbagalli DOC

100% Nerello Mascalese. Pietradolce "Vigna Barbagalli" Etna Rosso DOC has a rich bouquet ranging from red berry jam to spice and mineral notes; elegant and full of character at the same time; distinctive minerality, freshness, and flavor intensity sustained by firm tannins. A lengthy, elegant, and fruity finish.

"At the heart of our philosophy is a love for our land which is equalled by the respect with which we treat it. Pietradolce is a boutique winery that works in traditional ways, using mostly pre-Phylloxera vineyards at 900 meters (about 3,000 feet) above sea level on the northern slopes of Mount Etna."

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

Most recent awards

VINOUS: 96

WINE SPECTATOR: 94

WINE ADVOCATE: 95

GAMBERO ROSSO: Tre Bicchieri

JAMES SUCKLING: 97 Best Buy

KERIN O'KEEFE: 97

WINE ENTHUSIAST: 95

VINOUS MEDIA: 93

VINI BUONI D'ITALIA: Corona



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: December

Aging before bottling: 20 months

Aging in bottle: 12 months

Closure: Natural Cork



Organic: Yes

Vineyard name: Barbagalli

Vineyard location: Soricchiata, Mount Etna, Sicily

Vineyard size: 1 hectare (2.5 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: 1919

Age of vines: pre-Phylloxera 100 year old vines

Time of harvest: Mid-October

First vintage of this wine: 2010

Total yearly production (in bottles): 2,500 □-

Tasting Notes and Food Pairings

Tasting notes:

A rich bouquet ranging from red berry jam to spices and mineral notes; elegant and full of character at the same time; distinctive minerality, freshness and flavor intensity sustained by firm tannins. A lengthy, elegant and fruity finish.

Serving temperature:

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

Food pairings:

Pairs well with baked lamb and grilled steak.

Aging potential:

Up to 15 years

Alcohol:

Alc cont.:14,5% by volume

Winemaker:

Michele e Mario Faro

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