



EMPSON & CO.
Experience Italy in a Wine glass



Etna Rosso Contrada Rampante DOC

100% Nerello Mascalese. Pietradolce “Contrada Rampante” Etna Rosso DOC is bright scarlet red in color and shows notes of red berries, underbrush, and minerality. On the palate, the wine is elegant with an excellent sense of balance and finesse.

“At the heart of our philosophy is a love for our land which is equaled 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: 93

WINE ADVOCATE: 95

KERIN O'KEEFE: 94

WINE ENTHUSIAST: 93

WINE AND SPIRITS: 94

JAMES SUCKLING: 94

VINOUS MEDIA: 90

GAMBERO ROSSO: 3 Bicchieri

WINE SPECTATOR: 91



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: 2-5 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



Organic:	Yes
Vineyard name:	Contrada Rampante
Vineyard location:	Solicchiata, C.da Rampante, Mount Etna, Sicily
Vineyard size:	1.5 hectares (3.7 acres)
Soil composition:	Volcanic, stony, sandy loam
Vine training:	Alberello
Altitude:	850 meters (2,788 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:	2014
Total yearly production (in bottles):	5,000 □-

Tasting Notes and Food Pairings

Tasting notes:	Deep character, complexity, red fruit and underbrush, a wonderful minerality and elegance.
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Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Pairs well with lamb and grilled steak.
Aging potential:	Up to 15 years
Alcohol:	Alc. Cont. by Vol.: 13.5%
Winemaker:	Michele e Mario Faro

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