



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



## Etna Rosso DOC

100% Nerello Mascalese. Pietradolce Etna Rosso DOC is bright red in color with notes of berries and brushwood. Elegance, minerality, and excellent persistence on the palate.

*"From young vineyards, characterized by lively freshness and approachability. This wine is ideal as an entry-level Nerello Mascalese. Step one to the enjoyment and appreciation of Etna wines."*

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

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## Most recent awards

**KERIN O' KEEFE:** 93

**VINOUS:** 92

**WINE SPECTATOR:** 90

**WINE ADVOCATE:** 90

**KERIN O'KEEFE:** 93

**JAMES SUCKLING:** 92

**WINE ENTHUSIAST:** 91

**VINOUS MEDIA:** 91

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## 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: June

Aging before bottling: 3 months

Aging in bottle: 3 months

Closure: Diam 3



Organic:

Yes

Vineyard location:

Solicchiata, Mount Etna, Sicily

Vineyard size:

4 acres (10 acres)

Soil composition:

Volcanic, stony, sandy loam

Vine training:

Alberello, Espalier

Altitude:

800 meters (2,625 feet) above sea level

Vine density:

4500 plants per hectare

Yield:

50-60 q.li/Ha

Exposure:

Northern

Years planted:

1989, 2008

Age of vines:

11-30 years old

Time of harvest:

Mid-October

First vintage of this wine:

2011

Total yearly production (in bottles):

30,000 ↗

## Tasting Notes and Food Pairings

Tasting notes:

Berries and brushwood; elegance, minerality and long-lasting on the palate.

Serving temperature:

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

Food pairings:

Pairs well with red tuna, caponata (typical Sicilian dish similar to ratatouille), white meat and cheese.

Aging potential:

Up to 10 years

Alcohol:

Alc. Cont. by Vol.: 14.5%

Winemaker:

Michele e Mario Faro

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