



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



## Feudo di Mezzo Etna Rosso DOC

100% Nerello Mascalese. Pietradolce “Feudo di Mezzo” Etna Rosso DOC is modern and precise, with notes of strawberry, red plum, mandarin orange zest and wild thyme. Medium-full body, soft tannins and a stunning finish. Magnificent even right away.

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.

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

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## Most recent awards

**VINOUS:** 93

**JAMES SUCKLING:** 94

**KERIN O'KEEFE:** 97

**WINE ENTHUSIAST:** 93

**WINE SPECTATOR:** 92

**DECANTER:** 92

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## Winemaking and Aging

Grape Varieties:	100% Nerello Mascalese
Fermentation container:	Concrete tanks
Length of alcoholic fermentation:	15-18 days
Type of yeast:	Selected yeast
Maceration technique:	skin contact
Length of maceration:	15-18 days
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Type of oak:	French
Bottling period:	Late spring
Aging before bottling:	14 months
Aging in bottle:	Several months
Closure:	Cork



## Vineyard

Organic:	Sustainable
Vineyard name:	Feudo di Mezzo

Vineyard location:	Near Passopisciaro, Mount Etna, Sicily
Soil composition:	Volcanic, stony, light sandy loam
Vine training:	Alberello
Altitude:	650 meters (2,132 feet) above sea level
Vine density:	3,643 vines per acre
Exposure:	Northern slopes
Age of vines:	80 years old
Time of harvest:	Late October/Early November
First vintage of this wine:	2019
Total yearly production (in bottles):	1,000



## Tasting Notes and Food Pairings

Tasting notes:	A modern rendition of Etna Ross, with notes of strawberry, red plum, Mandarin orange zest, wild thyme. Medium-body, soft tannins and a gorgeous finish. Magnificent even in its youth.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Pairs well with grilled meat, roasts, game and aged cheese and pasta dishes.
Aging potential:	Up to 20 years
Alcohol:	14%
Winemaker:	Carlo Ferrini