



EMPSON & CO.
Experience Italy in a Wine glass



Rosato DOC

100% Nerello Mascalese. Pietradolce Etna Rosato DOC is soft pink and shows lovely fruit, distinctive acidity, and the typical minerality of Etna wines.

"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 above sea level on the northern slopes of Mount Etna."

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

Most recent awards

JAMES SUCKLING: 93

VINOUS: 91

KERIN O'KEEFE: 93

WINE ENTHUSIAST: 91

WINE & SPIRITS: 92

VINI BUONI D'ITALIA: Gold Star

WINE ADVOCATE: 92

WINE SPECTATOR: 90



Winemaking and Aging

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|-----------------------------------|------------------------|
| Grape Varieties: | 100% Nerello Mascalese |
| Fermentation container: | Stainless steel |
| Length of alcoholic fermentation: | 12 days |
| Type of yeast: | Cultivated |
| Fermentation temperature: | 15 °C (59 °F) |
| Maceration technique: | traditional |
| Length of maceration: | 5 hours |
| Aging containers: | Stainless Steel |
| Bottling period: | march |
| Aging before bottling: | 5 months |
| Aging in bottle: | 3 months |
| Closure: | Diam 3 |



Vineyard

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| Organic: | Yes |
| Vineyard location: | Solicchiata, Mount Etna, Sicily |

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| Vineyard size: | 2 hectares (5 acres) |
| Soil composition: | Volcanic, stony, sandy loam |
| Vine training: | Espalier |
| Altitude: | 700 meters above sea level |
| Vine density: | 4500 plants per hectare |
| Yield: | 50-60 q.li/Ha |
| Exposure: | Northern |
| Years planted: | 1979, 1989 |
| Age of vines: | 35-40 years old |
| Time of harvest: | Mid-October |
| First vintage of this wine: | 2010 |
| Total yearly production (in bottles): | 12,000 □↵ |



Tasting Notes and Food Pairings

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| Tasting notes: | Distinct minerality, acidity and complexity combined with an intense, ample bouquet of rich fruit. These characteristics make this a very supple and versatile wine. |
| Serving temperature: | Best served at 10 °12 C° C (46.4-50° F). |
| Food pairings: | Pairs well with grilled vegetables and pizza. Very flexible wine |
| Aging potential: | Up to 5 years |
| Alcohol: | Alc cont.: 14% by volume |
| Winemaker: | Michele e Mario Faro |
