



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

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

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

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

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
