



EMPSON & CO.
Experience Italy in a Wine glass



Rosato DOC

Pietradolce, means “sweet stone” in Italian and is an ode to Etna. The volcanic soil covering the slopes is very stony, sandy and mineral-rich. The Etna volcano’s abundant mineral components and microclimate – cool nights, warm days and wide-ranging temperature variations – give Pietradolce wines extraordinary richness, minerality, fragrance and depth. Mount Etna is still very active – one of the most active in the world. It is also Europe’s highest volcano, soaring up to 3,322 meters or 10,990 feet (but altitude varies slightly depending on eruptions). The winery, on Mount Etna’s northern slopes, is far enough from the actual peak for safety, yet close enough to make the most of this special terroir. Vineyard surface is over 11 hectares (27 acres) and altitude ranges from 650 to 900 meters (2,135 to 2,955 feet) above sea level. This makes for particularly fragrant, focused aromas. The winery itself is young – founded in 2005 by brothers Michele and Mario Faro. However, Michele and Mario are no strangers to vines, roots, stock, grafts and scions – they are, according to Gambero Rosso’s 2013 Wines of Italy, “two of the world’s top experts in nursery gardening.” Not surprisingly given their background, the pillar of the Faro philosophy is the brothers’ total respect for their territory, for native grapes and for ancient, traditional training systems: bush-trained vines. Combining the best of tradition and modern technology, Pietradolce’s boutique-sized production is eco-friendly and aims for “maximum respect for the Etna heritage.” It represents Etna’s purest and fullest expressions, from very, very old vineyards pre-Phylloxera. Nerello Mascalese has grown for centuries in and around Etna and it thrives in the sandy volcanic soil and long growing seasons of the elevated slopes of the Etna volcano. For their Rosato, Pietradolce chooses a selection of grapes from vineyards in the Zottorinoto Contrada in Solicchiata, on the northern slopes. It is actually made from the same grapes as Archineri, grown at 600 meters (1,970 feet) above sea level. The grapes partially macerate to achieve the lovely onion-skin color. The wine ages in stainless steel and in bottle. Clean,

crisp, fresh with great balance. A keeper.

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

Most recent awards

VINI BUONI D'ITALIA: Gold Star

WINE ADVOCATE: 92

WINE ENTHUSIAST: 90

JAMES SUCKLING: 92

WINE SPECTATOR: 90

VINOUS: 88



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

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