



EMPSON & CO.
Experience Italy in a Wine glass



Sant'Andrea Etna Bianco IGT

100% Carricante. Pietradolce “Vigna Sant’Andrea” Bianco IGT is a rich golden yellow, almost amber, with wonderful aromas, great structure, freshness, and minerality.

"Vigna Sant’Andrea is made from grapes grown in a select parcel of the Archineri Etna Bianco vineyard. To make this unique wine, Pietradolce not only carefully chose the parcel of land, but each individual plant as well."

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

Most recent awards

JAMES SUCKLING: 95

VINOUS MEDIA: 90

WINE ADVOCATE: 94

VINI BUONI D'ITALIA: Corona

WINE SPECTATOR: 92



Winemaking and Aging

Grape Varieties:	100% Carricante
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:	long time
Aging containers:	French oak tank
Container size:	20 HI
Container age:	3 years old
Type of oak:	French, fine-grained
Bottling period:	December
Aging before bottling:	15 months
Aging in bottle:	12 months
Closure:	Natural Cork



Vineyard

Organic: Yes

Vineyard name:	Archineri
Vineyard location:	Milo, Mount Etna, Sicily
Vineyard size:	.5 hectares (1.25 acres)
Soil composition:	Volcanic, stony, sandy loam
Vine training:	Alberello, parcel selection
Altitude:	850 meters (2,788 feet) above sea level
Vine density:	9000 plants per hectare
Yield:	25-30 q.li/Ha
Exposure:	Eastern
Years planted:	1899, 1919
Age of vines:	pre-Phylloxera 100-120 years old
Time of harvest:	Mid-October
First vintage of this wine:	2015
Total yearly production (in bottles):	1,800 □↵



Tasting Notes and Food Pairings

Tasting notes:	Dark golden yellow, almost amber. Aromas of ripe yellow peach and resin. With long persistence and freshness and elegance.
Serving temperature:	Best served at 10-12 °C (50- 53.6 °F).
Food pairings:	Grilled tuna with various sauces. White meat and cheese.
Aging potential:	Up to 15 years
Alcohol:	Alc. Cont. by Vol.: 13.5%
Winemaker:	Michele e Mario Faro

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