



PIETRADOLCE



“Archineri” Etna Bianco DOC

Grapes:	100% Carricante
Region:	Sicily
Vineyards:	From a single vineyard near the town of Milo
Exposure:	Eastern Slopes
Altitude:	2,788 feet above sea level
Soil:	Stony, light sandy loam
Vine Training:	Bush “Alberello” trained
Vine Age:	100-120 years old
Time of Harvest:	Mid October
Vine Density:	3,643 vines per acre
Total Production:	5,000 bottles
Vinification Process:	Grapes are harvested by hand and soft pressed
Aging Process:	The wine is aged in stainless steel and rests in the bottle before it is released
Alcohol Content:	13.50%
Tasting Notes:	Structured wine, with complex aromas of grapefruit and herbs; fresh and flavorful, long finish.
Winemaker:	Carlo Ferrini
Winemaker Comments:	This 100% Carricante varietal is an intense expression of its terroir. Lovely acidity and great minerality are characteristics of terrain (Milo), which is undoubtedly the best for Etna whites.
Winery Philosophy:	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 2,950 feet above sea level on the northern slopes of Mount Etna.
Cellaring:	Up to 5 years
Bottled:	May
Closure:	Cork
Food/Menu Pairing:	Pairs well with seafood and grilled, fresh fish

