



EMPSON & CO.
Experience Italy in a Wine glass



Archineri Etna Bianco DOC

100% Carricante. Pietradolce "Archineri" Etna Bianco DOC is a structured wine, with complex aromas of grapefruit and herbs; fresh and flavorful, long finish.

"This pure native variety is an intense expression of its terroir. Lovely acidity and great minerality are characteristics of the terrain (Milo), which is undoubtedly the best for Etna whites."

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

Most recent awards

VINOUS: 93

WINE ENTHUSIAST: 93

WINE SPECTATOR: 91

KERIN O'KEEFE: 93

WINE AND SPIRITS: 93

JAMES SUCKLING: 94

WINE ADVOCATE: 93

DECANTER: 93



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)
Aging containers:	Stainless Steel
Bottling period:	March
Aging before bottling:	5 months
Aging in bottle:	3 months
Closure:	Natural Cork



Vineyard

Organic:	Yes
Vineyard name:	Archineri
Vineyard location:	Milo, Mount Etna, Sicily

Vineyard size:	2 hectares (5 acres)
Soil composition:	Volcanic, stony, sandy loam
Vine training:	Alberello
Altitude:	850 meters (2,788 feet) above sea level
Vine density:	9,000 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:	2011
Total yearly production (in bottles):	5,000



Tasting Notes and Food Pairings

Tasting notes:	Structured wine, with complex aromas of grapefruit and herbs; fresh and flavorful, with a long finish.
Serving temperature:	Best served at 10-12 °C (46.4-50 °F).
Food pairings:	Pairs well with seafood salad
Aging potential:	Up to 15 years
Alcohol:	13.5%
Winemaker:	Michele and Mario Faro