



EMPSON & CO.
Experience Italy in a Wine glass



Contrada Santo Spirito Etna Rosso DOC

100% Nerello Mascalese. Pietradolce "Contrada Santo Spirito" Etna Rosso DOC has a rich bouquet ranging from red berry jam to spices and mineral notes; elegant and characterful at the same time.

"Pietradolce's main goal is to highlight the significant differences between the various Etna contradas, showing the absence of homogenization. In fact, each micro-territory on Etna expresses its own particular nuances, which can depend on different lava flows, exposure and pedoclimatic variations."

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

Most recent awards

KERIN O'KEEFE: 97

WINE ENTHUSIAST: 94

VINOUS: 93

DECANTER: 90

WINE & SPIRITS: 94 and Top 100 Wines

JAMES SUCKLING: 94

WINE ADVOCATE: 94

WINE SPECTATOR: 92



Winemaking and Aging

Grape Varieties:	100% Nerello Mascalese
Fermentation container:	Concrete tanks
Length of alcoholic fermentation:	8 days
Type of yeast:	Cultivated
Fermentation temperature:	22-28 °C (71.6-82.4 °F)
Maceration technique:	traditional
Length of maceration:	18 days
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Container size:	700 Lt
Container age:	2/6 years old
Type of oak:	French, fine-grained, light toast
Bottling period:	June
Aging before bottling:	14 months
Aging in bottle:	3 months
Closure:	Natural Cork

Vineyard

Organic:	Yes
Vineyard name:	Santo Spirito
Vineyard location:	Passopisciaro, C.da Santo Spirito Mount Etna, Sicily
Vineyard size:	2 hectares (5 acres)
Soil composition:	Volcanic, stony, sandy loam
Vine training:	Alberello
Altitude:	900 meters (2,952 feet) above sea level
Vine density:	9000 plants per hectare
Yield:	25-30 q.li/Ha
Exposure:	Northern
Years planted:	1929, 1939
Age of vines:	pre-Phylloxera 80-90 years old
Time of harvest:	Mid-October
First vintage of this wine:	2016
Total yearly production (in bottles):	5,000 □↵

Tasting Notes and Food Pairings

Tasting notes:	Light ruby red with garnet highlights. Great finesse and elegance, mineral.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Pairs well with red meat and roasts.
Aging potential:	Up to 15 years

Alcohol:

Alc cont.: 14% by volume

Winemaker:

Michele e Mario Faro

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