



EMPSON & CO.
Experience Italy in a Wine glass



Etna Rosso Barbagalli DOC

100% Nerello Mascalese. Pietradolce "Vigna Barbagalli" Etna Rosso DOC has a rich bouquet ranging from red berry jam to spice and mineral notes; elegant and full of character at the same time; distinctive minerality, freshness, and flavor intensity sustained by firm tannins. A lengthy, elegant, and fruity finish.

"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 900 meters (about 3,000 feet) above sea level on the northern slopes of Mount Etna."

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

Most recent awards

KERIN O'KEEFE: 97

JAMES SUCKLING: 97

VINOUS: 93

WINE ENTHUSIAST: 95

VINOUS MEDIA: 93

WINE ADVOCATE: 96

GAMBERO ROSSO: Tre Bicchieri

VINI BUONI D'ITALIA: Corona

WINE SPECTATOR: 94



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:	December

Aging before bottling:	20 months
Aging in bottle:	12 months
Closure:	Natural Cork

Vineyard

Organic:	Yes
Vineyard name:	Barbagalli
Vineyard location:	Solicchiata, Mount Etna, Sicily
Vineyard size:	1 hectare (2.5 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:	1919
Age of vines:	pre-Phylloxera 100 year old vines
Time of harvest:	Mid-October
First vintage of this wine:	2010
Total yearly production (in bottles):	2,500 □↵

Tasting Notes and Food Pairings

Tasting notes:	A rich bouquet ranging from red berry jam to spices and mineral notes; elegant and full of character at the same time; distinctive minerality, freshness and flavor intensity sustained by firm tannins. A lengthy, elegant and fruity finish.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Pairs well with baked lamb and grilled steak.
Aging potential:	Up to 15 years
Alcohol:	Alc cont.:14,5% by volume
Winemaker:	Michele e Mario Faro

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