



EMPSON & CO.
Experience Italy in a Wine glass



Etna Rosso DOC

100% Nerello Mascalese. Pietradolce Etna Rosso DOC is bright red in color with notes of berries and brushwood. Elegance, minerality, and excellent persistence on the palate.

"From young vineyards, characterized by lively freshness and approachability. This wine is ideal as an entry-level Nerello Mascalese. Step one to the enjoyment and appreciation of Etna wines."

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

Most recent awards

KERIN O'KEEFE: 93

VINOUS: 92

JAMES SUCKLING: 92

WINE ENTHUSIAST: 91

VINOUS MEDIA: 91

WINE SPECTATOR: 90



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:	3 months
Aging in bottle:	3 months
Closure:	Diam 3

Vineyard

Organic:	Yes
Vineyard location:	Solicchiata, Mount Etna, Sicily
Vineyard size:	4 acres (10 acres)
Soil composition:	Volcanic, stony, sandy loam
Vine training:	Alberello, Espalier
Altitude:	800 meters (2,625 feet) above sea level
Vine density:	4500 plants per hectare
Yield:	50-60 q.li/Ha
Exposure:	Northern
Years planted:	1989, 2008
Age of vines:	11-30 years old
Time of harvest:	Mid-October
First vintage of this wine:	2011
Total yearly production (in bottles):	30,000 □→

Tasting Notes and Food Pairings

Tasting notes:	Berries and brushwood; elegance, minerality and long-lasting on the palate.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Pairs well with red tuna, caponata (typical Sicilian dish similar to ratatouille), white meat and cheese.
Aging potential:	Up to 10 years

Alcohol:

Alc. Cont. by Vol.: 14.5%

Winemaker:

Michele e Mario Faro

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