



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Rosato DOC

100% Nerello Mascalese. Pietradolce Etna Rosato DOC is soft pink and shows lovely fruit, distinctive acidity, and the typical minerality of Etna wines.

*"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 above sea level on the northern slopes of Mount Etna."*

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

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## Most recent awards

**VINOUS:** 90

**WINE ENTHUSIAST:** 91

**JAMES SUCKLING:** 92

**WINE & SPIRITS:** 92

**VINI BUONI D'ITALIA:** Gold Star

**WINE ADVOCATE:** 92

**WINE SPECTATOR:** 90

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## Winemaking and Aging

Grape Varieties:	100% Nerello Mascalese
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	12 days
Type of yeast:	Cultivated
Fermentation temperature:	15 °C (59 °F)
Maceration technique:	traditional
Length of maceration:	5 hours
Aging containers:	Stainless Steel
Bottling period:	march
Aging before bottling:	5 months
Aging in bottle:	3 months
Closure:	Diam 3

## Vineyard

Organic:	Yes
Vineyard location:	Solicchiata, Mount Etna, Sicily
Vineyard size:	2 hectares (5 acres)

Soil composition:	Volcanic, stony, sandy loam
Vine training:	Espalier
Altitude:	700 meters above sea level
Vine density:	4500 plants per hectare
Yield:	50-60 q.li/Ha
Exposure:	Northern
Years planted:	1979, 1989
Age of vines:	35-40 years old
Time of harvest:	Mid-October
First vintage of this wine:	2010
Total yearly production (in bottles):	12,000 ☐↔



## Tasting Notes and Food Pairings

Tasting notes:	Distinct minerality, acidity and complexity combined with an intense, ample bouquet of rich fruit. These characteristics make this a very supple and versatile wine.
Serving temperature:	Best served at 10 °12 C° C (46.4-50° F).
Food pairings:	Pairs well with grilled vegetables and pizza. Very flexible wine
Aging potential:	Up to 5 years
Alcohol:	Alc cont.: 14% by volume
Winemaker:	Michele e Mario Faro