



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



## Sant'Andrea Bianco IGT

100% Carricante. Pietradolce "Vigna Sant'Andrea" Bianco IGT is a rich golden yellow, almost amber, with wonderful aromas, great structure, freshness, and minerality.

*"Vigna Sant'Andrea is made from grapes grown in a select parcel of the Archineri Etna Bianco vineyard. To make this unique wine, Pietradolce not only carefully chose the parcel of land, but each individual plant as well."*

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

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## Most recent awards

**KERIN O'KEEFE:** 96

**JAMES SUCKLING:** 94

**VINOUS:** 90

**VINOUS MEDIA:** 90

**WINE ADVOCATE:** 94

**VINI BUONI D'ITALIA:** Corona

**WINE SPECTATOR:** 92

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## 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)
Maceration technique:	traditional
Length of maceration:	long time
Aging containers:	French oak tank
Container size:	20 HI
Container age:	3 years old
Type of oak:	French, fine-grained
Bottling period:	December
Aging before bottling:	15 months
Aging in bottle:	12 months
Closure:	Natural Cork



Organic:	Yes
Vineyard name:	Archineri
Vineyard location:	Milo, Mount Etna, Sicily
Vineyard size:	.5 hectares (1.25 acres)
Soil composition:	Volcanic, stony, sandy loam
Vine training:	Alberello, parcel selection
Altitude:	850 meters (2,788 feet) above sea level
Vine density:	9000 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:	2015
Total yearly production (in bottles):	1,800 □↵

## Tasting Notes and Food Pairings

Tasting notes:	Dark golden yellow, almost amber. Aromas of ripe yellow peach and resin. With long persistence and freshness and elegance.
Serving temperature:	Best served at 10-12 °C (50- 53.6 °F).
Food pairings:	Grilled tuna with various sauces. White meat and cheese.

Aging potential:

Up to 15 years

Alcohol:

Alc. Cont. by Vol.: 13.5%

Winemaker:

Michele e Mario Faro

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