

# Pietradolce

Italy - Sicily - Solicchiata (CT)

## ARCHINERI GRAPPA

distilled from Giovi to Valdina

**Alcoholic Grade:** 42% vol



# PIETRADOLCE

**Ownership/Founders** Faro Family

**Start of Activity** 2005

**Vitiviniculture** Traditional

**Hectares** 35

**Bottles produced** 95.000



Pietradolce is located between Solicchiata and Passopisciaro, on the northern slope of Mount Etna. It was founded and is run by the Faro family and is divided into three different plots. Established and run by the Faro family, the 20 hectares of property are divided into three different parcels: the altitude range that goes from 600 to 900 meters is covered in old vines, mainly Nerello Mascalese, from 50 to 100 years old. A small part of the land is planted with Carricante, from pre-phylloxera vines aged of 120 years, the grapes of which are vinified to make the Archineri Etna Bianco and the Sant'Andrea. The philosophy of Pietradolce is to respect the individual terroirs, vinifying the grapes separately in order to exalt the tiniest nuances. The loamy soil with an abundant presence of mineral elements (a gift from Etna) give at the vines unique characteristics; the true leader is Vigna Barbagalli, made with goblet trained vines, prephylloxera, that are almost 100 years old. A great love for their land: this is the philosophy behind the work of the Faro family, who, after less than twenty years, have established themselves as one of the leading interpreters of this extraordinary land.