

Pietradolce

Italy - Sicily - Solicchiata (CT)



PIETRADOLCE

Ownership/Founders Faro Family

Start of Activity 2005

Vitiviniculture Traditional

Hectares 35

Bottles produced 95.000



ETNA BIANCO

100% Carricante

Production area: Solicchiata, north slope of Etna

Terrain: franco sabbioso con abbondante presenza di scheletro

Harvest: manual

Vinification: Soft pressing followed by fermentation in temperature-controlled stainless steel tanks

Refinement: the wine matures for six months in steel and completes the aging period with a few months in the bottle before being put on the market

Color: giallo paglierino intenso

Fragrance: Fruity and Mediterranean, with notes of white fruits, flowers, herbs and hazelnuts

Flavor: Soft, balanced, fresh and pleasantly savory

Alcoholic Grade: 13% vol

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.