

# Pietradolce

Italy - Sicily - Solicchiata (CT)



PIETRADOLCE

**Ownership/Founders** Faro Family

**Start of Activity** 2005

**Vitiviniculture** Traditional

**Hectares** 35

**Bottles produced** 95.000

## RAMPANT ETNA RED

**100% Nerello Mascalese**

**Production area:** North slope of Etna, Contrada Rampante, Solicchiata

**Terrain:** franco sabbioso con abbondante presenza di scheletro

**Harvest:** manual in the second decade of October

**Vinification:** Manual harvesting of grapes, maceration in contact with the skins for 18 days. Soft pressing

**Refinement:** 14 months in fine-grained, lightly toasted French oak tonneaux. Natural malolactic fermentation

**Color:** Dense ruby red with garnet hues

**Fragrance:** Elegant, mineral, spicy, with notes of cherry, currant, bay leaf, violet and chocolate

**Flavor:** Enveloping, dense, silky tannin and delicately fresh

**Alcoholic Grade:** 15% vol



Pietradolce winery is located between Solicchiata and Passopisciaro, on the northern face of Volcano Etna. 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. Great love for the land: this is the philosophy at the base of the Faro family's work, that in just ten years represents one of the great interpreter of this land.