



PIETRADOLCE

Vineyards in Solicchiata, Mount Etna.



PIETRADOLCE Etna Rosso 2015

Classification: DOC

Area of production: Solicchiata, Northern Slopes of Mount Etna.

Altitude: 800 mt a.s.l.

Grape variety: Nerello Mascalese.

Soil: Stony, light sandy loam.

Growing method: Bush (alberello) and espalier.

Harvest: Second ten days of October.

Vinification: Grapes are harvested by hand, left to macerate on the skins for 18 days, soft pressed.

Aging: 3 months in French, fine grain oak barrels, light toast. Natural malolactic fermentation.

Alcohol content: 13,5%vol