

Pietradolce

Etna's signature white, 100% Carricante, picked late for balance. The 2022 shines with chamomile, citrus zest and saline minerality, finishing long and mouth-watering.



# Etna Bianco 2024

Sicily, Italy

### Region and Vineyards



Carricante is Etna Bianco's cornerstone grape. Late-ripening and typically harvested from late September into October, it thrives at altitude where black grapes would struggle to ripen, yielding whites of high acidity, citrus-anise lift and notable **minerality**. While the DOC allows blends, leading estates often bottle **100% Carricante** for purity, drawing flavors of lemon, green apple and delicate herbal tones with a lightly almonded close.



Pietradolce sources Carricante from sandy, lava-rich soils on Etna's **northern slopes** around Solicchiata, at roughly **700-800 m**. Vines are bush-trained ("sapling") and hand-harvested at the **end of September to early October** to balance ripeness and natural acidity. Gentle pressing preserves aromatic clarity and the grape's stony definition.

Fermentation occurs in **stainless steel**, followed by **4-6 months'** maturation in steel on fine lees to enhance texture while keeping the profile brisk, fresh and terroir-transparent. Bottling at a moderate **12.5% vol.** underscores the wine's precision and gastronomic drive. The choice of inert vessels avoids overt oak influence, letting Carricante's citrus-herb spectrum and **saline** imprint lead.

## **Tasting Notes**

- Color: Pale straw with green highlights; brilliant clarity.
- **Aroma:** Lemon peel, crunchy pear, chamomile and white flowers, with hints of fennel, ginger and sea-spray over crushed rock.
- **Palate:** Sleek and linear; racy acidity carries citrus and orchard-fruit core into a **saline**, lightly almond-tinged finish; fine chalk-dust grip and excellent length.





Alcohol :12,50 %

Composition: 100% Carricante







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### Did you know?

Etna's white "Superiore" classification requires **at least 80% Carricante** and grapes from the Milo zone. Though this cuvée is Etna Bianco DOC, Pietradolce's Carricante comes from high-altitude contrade where ancient lava flows dictate soil texture—one reason these wines often echo Chablis in tension, but with a distinctly **basalt-etched** signature.

### Wine Pairing Ideas

- **Crudo di mare (tuna, amberjack, prawns):** The wine's citrus bite and salinity mirror the sea sweetness and cleanse the palate.
- **Lemon-herb grilled seabass:** Acid line and mineral snap cut through oils; fennel and herb notes echo Mediterranean seasonings.
- Pasta alle vongole: Briny, garlicky sauce meets Carricante's saline finish, amplifying savor and lift.
- **Goat's cheese with olive oil and thyme:** High acidity slices through creaminess; herbal tones create a seamless bridge.



#### James Suckling (JS): 94 Points (2024)

Very typical for the region's whites with pears, green apples, sea salt, brine and seaweed. Some flowers, such as honeysuckle. It's medium-bodied with a creamy texture and fresh finish. Bitter lemon at the end.



#### Vinous (Antonio Galloni) (VN): 91 Points (2024)

Sweet white flowers, chamomile and spice give way to crushed apples as the 2024 Etna Bianco Pietradolce wafts up from the glass. Pleasantly ripe in style, it splashes across the palate with crisp orchard fruits and minty herbal tones. This finishes with a sense of refinement as a tactile mineral tinge lingers.



#### Jeb Dunnuck (JD): 90 Points (2024)

Coming from the northern slopes of Etna outside the vineyard, the 2024 Etna Bianco is raised without oak and is a pure expression. Pouring a medium yellow color, it reveals citrus oils and fresh sage, rosemary, and notes of white pineapple. Medium-bodied, it's pure and inviting, with a delicate salinity and a soft, stony texture.



