



Pietradolce

Pietradolce's Archineri, sourced from pre-phyllloxera vines, marries lemon oil, white peach and savory herbs with a cool, linear backbone and chalk-dust grip; gastronomic and ageworthy.



Archineri Etna Bianco 2022

Sicily, Italy

Region and Vineyards

Mount Etna forms one of Italy's most striking viticultural amphitheatres: terraces of black, sandy soils, stone walls and high-elevation plots shaped by historic lava flows. Archineri comes from **Milo** on the volcano's cooler eastern slope, where sea exposure and the nearby Valle del Bove funnel breezes that heighten aromatic lift and preserve acidity. The site sits around **850 m** above sea level, an altitude that slows ripening and concentrates flavor without excess weight.

The parcel in Contrada Caselle is planted to ungrafted, **pre-phyllloxera** Carricante—some vines reportedly approaching 150 years—trained as alberello (bush vines) in deep, sandy, basalt-rich soils. Drainage is excellent, yields are naturally modest, and the old vines' deep roots buffer drought and heat spikes. The combination of altitude, ancient plant material and volcanic sands produces a Carricante famed for citrus-anise notes, saline bite and a tensile, chalk-savory finish that reflects its singular terroir.

Winemaking

Archineri is **100% Carricante** from the Contrada Caselle vineyard in Milo. Harvest is manual, typically in the **second half of October**, capturing full phenolic ripeness while retaining the grape's naturally high acidity. Grapes undergo gentle pressing to protect delicate aromatics and the variety's hallmark mineral clarity; must is settled, then fermented in **stainless steel** to avoid oak imprint and emphasize terroir transparency.

Élevage is deliberately restrained: maturation continues **exclusively in steel**, followed by an extended **12 months of bottle age** prior to release. This approach builds texture while preserving a sleek, dry profile. The 2022 vintage is listed at **~13% vol.**—moderate alcohol for Sicily—balancing ripe orchard fruit with brisk acidity and a distinctly **saline** close. No new oak, no artifice: just old-vine concentration, altitude freshness and the savory edge of Etna's sands.

Alcohol :13,00 %

Composition: 100% Carricante



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Tasting Notes

- **Color:** Pale straw with green glints; brilliant and limpid.
- **Aroma:** Lemon zest, white peach and pear layered with chamomile, almond blossom, fennel and sea-spray over crushed rock.
- **Palate:** Sleek and dry; racy acidity drives citrus-orchard fruit and subtle herbal notes. Chalky, saline minerality and a faint almond echo lengthen a precise, refreshing finish.

Did you know?

Milo is the only commune permitted to produce Etna Bianco Superiore. While Archineri is labeled Etna Bianco, its **Milo** origin—high, sea-influenced and sand-rich—has long been prized for Carricante, yielding whites of remarkable tension and longevity.

Wine Pairing Ideas

- **Crudo di mare (amberjack, prawns, tuna):** Citrus and salinity mirror the sweetness of raw seafood and cleanse the palate.
- **Lemon-thyme grilled seabass:** Zesty acidity lifts the oils; fennel and herbal tones echo Mediterranean seasoning.
- **Spaghetti alle vongole:** Briny sauce meets the wine's saline finish; texture and acidity keep each bite vivid.
- **Goat's cheese with olive oil and herbs:** High acidity cuts creaminess; almond and herb nuances resonate.

Wine Enthusiast (WE) : 94 Points (2022)



Pietradolce 2022 Archineri warm rock, before deeper, juicier flavors of white peach and yellow apple emerge. Those notes all continue onto the palate, fortified by a blast of ferocious acid and a powerful current of salt.

Jeb Dunnuck (JD) : 93 Points (2022)



The 2022 Etna Bianco Archineri pours a bright straw silver color and reveals a bit more tropical notes as well as white pepper, fresh pineapples, and white grapefruit. Medium to full-bodied, it's starting to flesh out and has a more rounded character, with hints of candle wax and raw Marcona almonds.

Vinous (Antonio Galloni) (VN) : 93 Points (2022)



The 2022 Etna Bianco Archineri wafts up with a spicy blend of dusty dried flowers, shaved ginger and zest of lime. It's round and supple, with a pretty inner sweetness and ripe orchard fruits offset by a core of tactile minerals. Brisk acidity adds a mouthwatering quality through the close as this finishes.

