

## Pietradolce

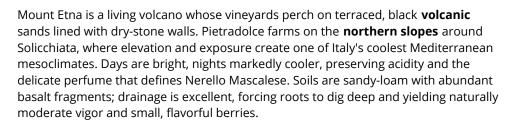
A pure expression of Nerello Mascalese: fragrant red berries, wild herbs and stone. The palate is medium-bodied, energetic and finely textured, made for the table rather than the trophy cabinet.



## Etna Rosso 2023

Sicily, Italy

## Region and Vineyards



Many parcels are trained **alberello** (bush vines), a traditional system that suits Etna's winds and poor, stony soils. Vines here typically sit between 700 and 800 metres above sea level, with distinct "contrade" (ancient lava flows) adding micro-terroir nuance. The result is a style often described as transparent and aromatic: pale in color, red-fruited and savory, yet anchored by a palpable mineral line and fine, volcanic tannins that finish clean and saline.



Pietradolce's Etna Rosso is 100% Nerello Mascalese, hand-harvested in the first half of October to balance sugar ripeness with natural acidity. After careful selection, grapes are crushed and destemmed, then macerated on the skins for approximately 18 days, extracting color and delicate tannins without heaviness. Gentle handling prioritizes fragrance and precision over sheer power.

Once dry, the wine sees a brief maturation of about three months in oak barrels, used to round edges rather than imprint overt wood character. Prior to release, a period in tank and bottle helps knit fruit, spice and the wine's hallmark volcanic minerality. Vintage 2022 typically sits around 14-14.5% vol., yet remains poised thanks to elevated site selection, cool nights and a restrained, terroir-first élevage that keeps the profile lithe and gastronomic.





Alcohol: 14,50 %

Composition: 100% Nerello

Mascalese







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### **Tasting Notes**

- **Color:** Pale ruby to garnet, translucent core with light rim.
- **Aroma:** Red cherry, cranberry and pomegranate layered with blood orange, rose petal, thyme and a hint of flint/embers.
- Palate: Medium-bodied and linear; crisp acidity and fine, powdery tannins frame tart red fruit, citrus peel and savory herb. Subtle smoke and saline minerality lengthen a refreshing, precise finish.

#### Did you know?

Under Etna Rosso DOC rules, wines may include up to **20% Nerello Cappuccio**, yet Pietradolce opts for **pure Nerello Mascalese** to spotlight the grape's floral elegance and the north-slope's stony finesse—an approach that accentuates transparency and terroir nuance.

### Wine Pairing Ideas

- **Seared tuna with capers and lemon:** The wine's acidity and gentle tannin complement meaty tuna and echo the salty-citrus seasoning.
- **Herb-roasted chicken with fennel:** Savory herbs resonate with Etna's herbal notes; moderate body won't overwhelm the dish.
- Porcini risotto: Umami and earthy depth mesh with volcanic minerality; acidity lifts the creaminess.
- **Charcuterie and aged pecorino:** Bright fruit cuts fat while saline grip refreshes the palate.



#### Vinous (Antonio Galloni) (VN): 92 Points (2023)

The 2023 Etna Rosso Pietradolce is a dark and brooding effort with a whiff of flowery underbrush and ashen stone giving way to crushed black cherry. Silky smooth, it sweeps across the palate with ripe wild berry fruit and a collage of sweet spice, all guided by juicy acidity. The 2023 leaves a saturation of primary concentration and a tinge of tart blackberry while finishing with tension. This is far from an easy-drinking, simple Rosso. It should excel through medium-term cellaring.



#### Robert Parker (RP): 90 Points (2023)

Made with fruit from the estate's youngest vines (aged from 15 to 30 years old), the Pietradolce 2023 Etna Rosso has an informal personality that points to freshness and primary fruit. Winemaking is simple, with fermentation in steel and a very brief three months in French oak. That oak adds more to the overall integration of the wine and is virtually invisible otherwise. Dark cherry, cassis, plum and smoky volcanic ash emerge from the bouquet.







# Etna Rosso 2023

Wine Enthusiast (WE): 92 Points (2022)



The predominantly cool, fresh and earthy nose also features astringent, subtly warm aromas of tea leaves, hibiscus, plums, cranberries and orange peels. On the palate, those sour fruit notes are accentuated by almost metallic overtones of citrus and pepper. Acid fizzes in the background.



