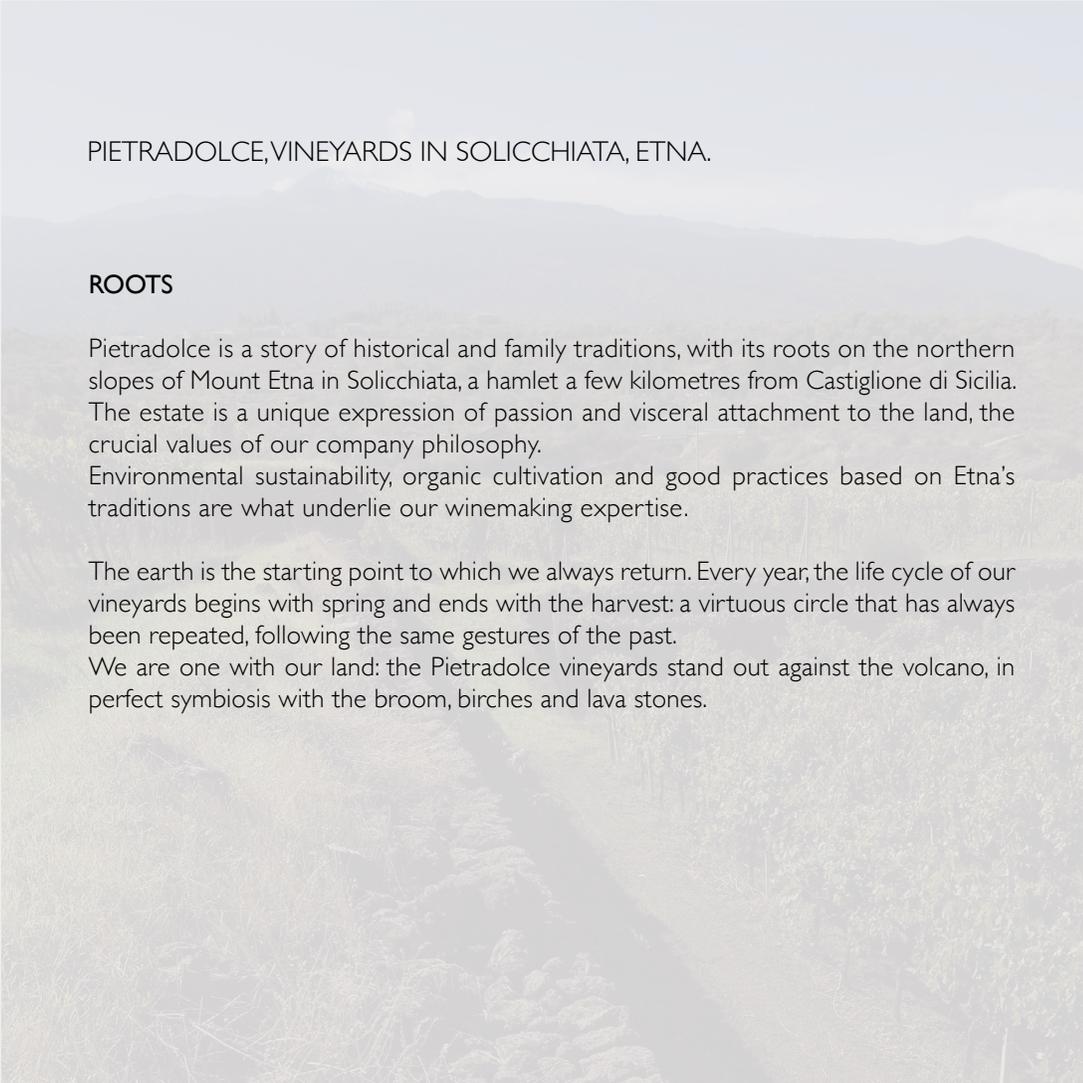




PIETRADOLCE



PIETRADOLCE, VINEYARDS IN SOLICCHIATA, ETNA.

ROOTS

Pietradolce is a story of historical and family traditions, with its roots on the northern slopes of Mount Etna in Solicchiata, a hamlet a few kilometres from Castiglione di Sicilia. The estate is a unique expression of passion and visceral attachment to the land, the crucial values of our company philosophy.

Environmental sustainability, organic cultivation and good practices based on Etna's traditions are what underlie our winemaking expertise.

The earth is the starting point to which we always return. Every year, the life cycle of our vineyards begins with spring and ends with the harvest: a virtuous circle that has always been repeated, following the same gestures of the past.

We are one with our land: the Pietradolce vineyards stand out against the volcano, in perfect symbiosis with the broom, birches and lava stones.

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VINEYARDS

Our vineyards extend for 30 hectares on the northern slopes of Mount Etna between the *Contrade Rampante, Zottorinoto, Santo Spirito* and *Feudo di Mezzo*, at an altitude of between 650 and 950 meters above sea level. A further 2 hectares are on the eastern slopes of Mount Etna, in *Contrada Caselle* in the municipality of Milo at 850 meters above sea level.

The character of the volcano is expressed in sandy, loam soils rich in mineral elements, which enhance the soul and liveliness of our wines, distinctly territorial. Each plot expresses a different composition of the soil: a heterogeneity that generates distinct characteristics in each wine.

We also show our faithfulness to the territory by choosing to cultivate exclusively native varieties: *Carricante* and *Nerello Mascalese*. The vineyards, which mainly consist of pre-phyloxera vines between 90 and 150 years of age, are cultivated in the classic "sapling" shape, characteristic of the Etna vineyard landscape.

We apply meticulous, artisanal cultivation methods, which express an identity that favours quality over quantity.

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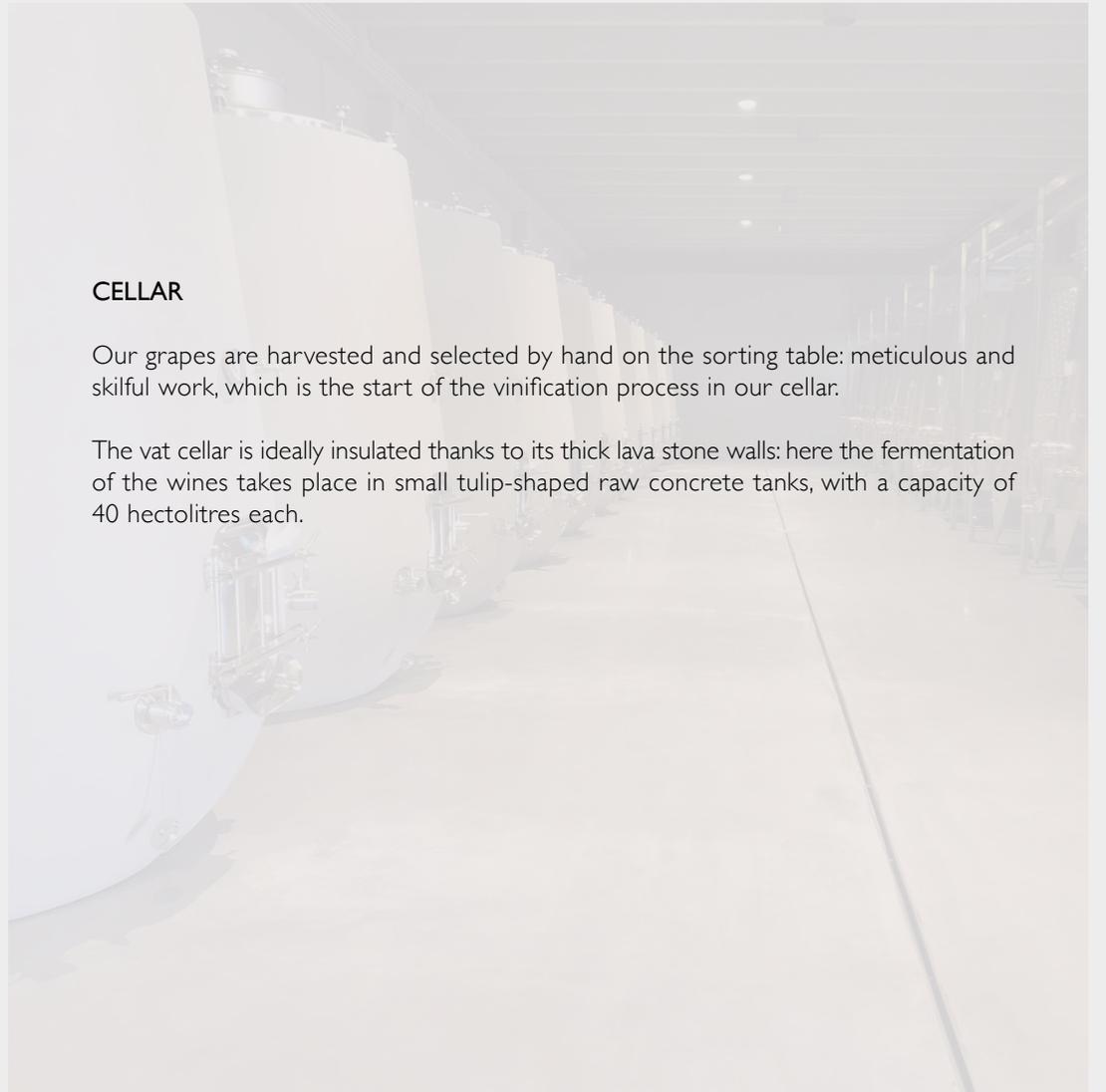




CELLAR

Our grapes are harvested and selected by hand on the sorting table: meticulous and skilful work, which is the start of the vinification process in our cellar.

The vat cellar is ideally insulated thanks to its thick lava stone walls: here the fermentation of the wines takes place in small tulip-shaped raw concrete tanks, with a capacity of 40 hectolitres each.



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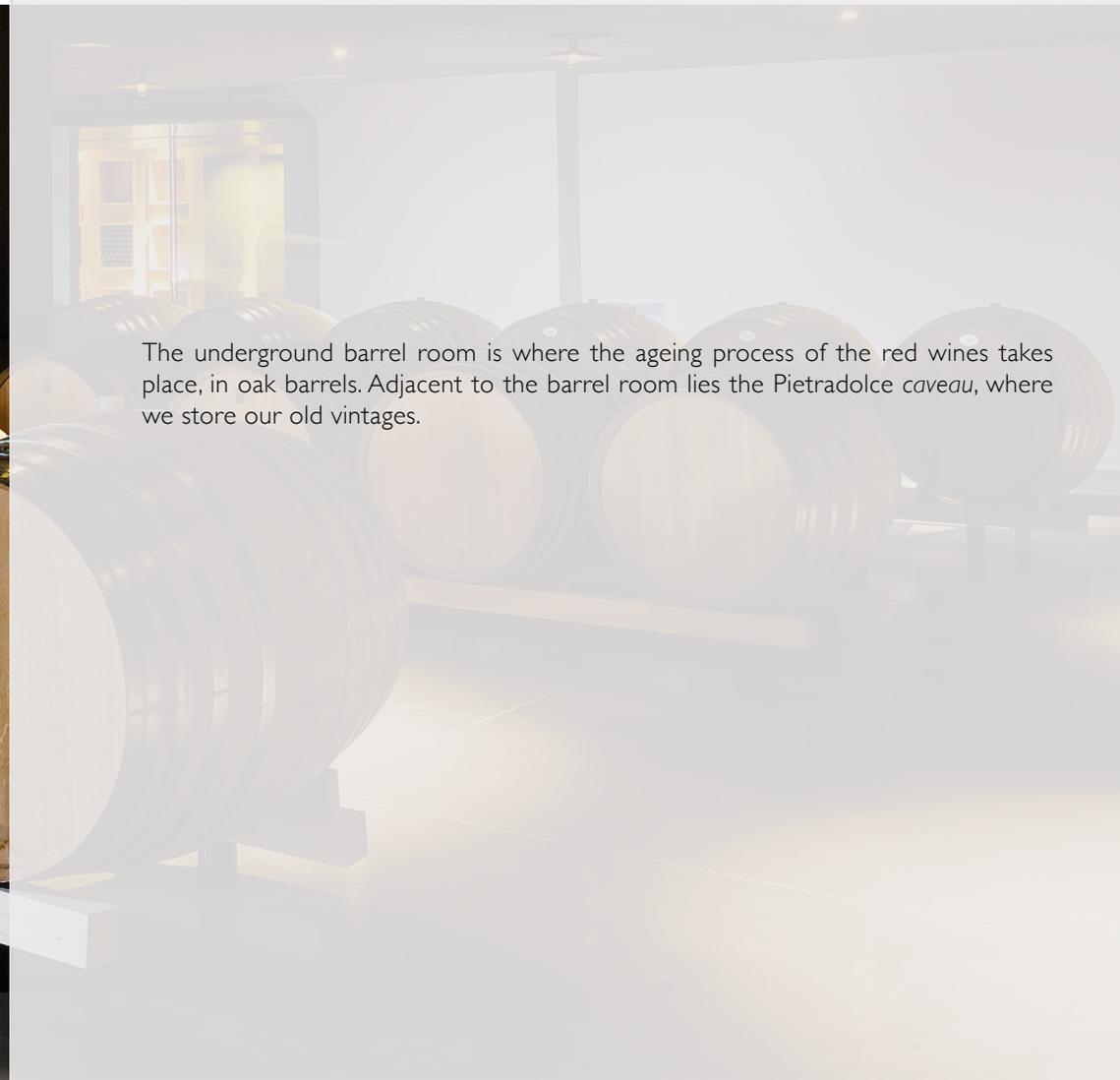
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The underground barrel room is where the ageing process of the red wines takes place, in oak barrels. Adjacent to the barrel room lies the Pietradolce *caveau*, where we store our old vintages.



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WINES

Respect for authentic traditions is combined with carefully thought-out use of the most advanced winemaking techniques. This is the only way Pietradolce wines come to life. Wines from Etna.

PIETRADOLCE - ETNA ROSSO DOC

Pietradolce Etna Rosso is a wine obtained only from *Nerello Mascalese* grapes, grown between 700 and 800 meters above sea level on the northern slopes of Mount Etna, in Solicchiata. The soils are sandy-loam, with abundant volcanic rock. The manual harvest takes place during the first half of October. The vinification involves, after crushing and destemming, a maceration of approximately 18 days, followed by three months in oak barrels. Fragrant fruity and floral notes anticipate a full and elegant mouth.

PIETRADOLCE - ETNA BIANCO DOC

Pietradolce Etna Bianco is produced only from *Carricante* grapes, obtained from vineyards grown on sandy-loam soils with abundant volcanic rock, on the northern slopes of Etna, at a height ranging from 700 to 800 meters above sea level. The manual harvest takes place between the end of September and the beginning of October. The gentle pressing, followed by ageing for 4-6 months in steel, produces a wine with a strong, fresh and lively timbre.

PIETRADOLCE - ETNA ROSATO DOC

Pietradolce Etna Rosato is obtained from a single vineyard, characterised by a unique microclimate. This is *Contrada Zottorinoto* at 750 meters above sea level. The *Nerello Mascalese* grapes, cultivated in the classic 'sapling' shape on sandy-loam soil with abundant rock, are harvested at the beginning of October. The gentle pressing, followed by a short period in steel, and above all the unique character of the single vineyard, enhance its minerality and agreeableness on the palate.



ARCHINERI - ETNA ROSSO DOC

Archineri Etna Rosso is a name that evokes the territory as well as the traditions of Etna. This wine is made from *Nerello Mascalese* grapes from a single 90-year-old pre-phylloxera vineyard, located in the *Contrada Rampante* at 850 meters above sea level. The soils, sandy and rich in volcanic rock, together with the cool microclimate, endow this wine with a unique character.

The harvest takes place in the second half of October. The crushing and destemming is followed by a maceration of approximately 18 days in raw cement tulip tanks. Ageing takes place in oak barrels for 14 months, followed by bottle maturation. The result is a wine with a fresh and varied aroma, and a palate with a fine, finessed fragrance.

ARCHINERI - ETNA BIANCO DOC

Archineri Etna Bianco is produced from 100% *Carricante* grapes, obtained from pre-phylloxera vines grown in Milo, in the *Contrada Caselle* at 850 meters above sea level, on deep sandy soils. This unique pedo-climatic situation, favoured by exposure to the sea, the proximity of the Valle del Bove and the vines, some of which have reached the age of 150 years, enable the *Carricante* to express its highest levels of quality. After gentle pressing, the wine ages in steel and rests in the bottle for 12 months. The result is a wine that stands out for its expressive mineral traits, a rich and sinuous palate, and long ageing potential.



SANTO SPIRITO - ETNA ROSSO DOC

Santo Spirito Etna Rosso is a wine obtained from *Nerello Mascalese* grapes from a pre-phylloxera vineyard that was brought to light and restored during land reclamation work. This vineyard is located in the highest part of the *Contrada Santo Spirito* at 900 meters above sea level. It is a very windy promontory, with marked temperature variations and sandy soils, with abundant volcanic rock. The harvest takes place in the second half of October. The crushing and destemming is followed by a maceration of approximately 18 days in raw cement tulip tanks. The 14-month ageing in oak barrels is followed by maturation in the bottle. The result is a wine with an ample bouquet, which alternates spicy notes with red berries. The taste is vibrant, with distinctive elegance and personality.

RAMPANTE - ETNA ROSSO DOC

Rampante Etna Rosso, produced from *Nerello Mascalese* grapes, is a wine obtained from a small pre-phylloxera plot located in the *Contrada Rampante* at 850 meters above sea level. This vineyard, grown on sandy-loam soils rich in volcanic rock, benefits from a unique microclimate, thanks to its perfect exposure to sunlight. The harvest takes place in the second half of October. The crushing and destemming is followed by a maceration of approximately 18 days in raw cement tulip tanks. The 14-month ageing in oak barrels is followed by maturation in the bottle. On the nose, this wine reveals rich fruity, and toasted notes, anticipating a full, warm, and enveloping mouthfeel.

FEUDO DI MEZZO - ETNA ROSSO DOC

Feudo di Mezzo Etna Rosso, produced from the oldest portion of the vineyard located in *Contrada Feudo di Mezzo*, one of the northern slopes of Etna's most renowned districts, is a wine that embodies the history and power of the territory. The *Contrada Feudo di Mezzo* offers a unique *terroir*, with generous soils and a climate characterized by significant temperature variations. Here, the *Nerello Mascalese*, from pre-phylloxera vines, is harvested around the first half of October. The crushing and destemming is followed by a maceration of approximately 18 days in raw cement tulip tanks. The 14-month ageing in oak barrels is followed by maturation in the bottle. It is a wine with an intense and inebriating nose, full body, and soft fruity aromas.



BARBAGALLI - ETNA ROSSO DOC

Barbagalli Etna Rosso, our purest expression of Etna, comes from a very small pre-phylloxera plot in *Contrada Rampante* at 900 meters above sea level. This wine can bring the power and elegance of the volcano into the glass. The microclimate of this area is characterized by strong temperature variations, while the sandy soil, rich in volcanic rock, contributes to its uniqueness. The vines have an average age of approximately 100-120 years.

The harvest takes place at the end of October. The crushing and destemming is followed by a maceration of approximately 18 days in raw cement tulip tanks. The wine is left to age for 20 months in oak barrels, followed by maturation in the bottle. The result is an all-encompassing, distinctive taste, both opulent and fine, with balsamic and pastoral notes, great persistence and with long ageing potential.

SANT'ANDREA - CARRICANTE IGT

Sant'Andrea is a wine that represents a celebration of *Carricante*, from an ancient vineyard. Its extremely limited production is the result of a selection of pre-phylloxera vines, some of which have reached the age of 150 years. These vines are grown in the Milo vineyard in the *Contrada Caselle* at 850 meters above sea level, on deep sandy soils. The direct exposure to the sea and the influence of the Valle del Bove characterize the microclimate of this vineyard, making it a perfect area for *Carricante*. The vinification is unusual: after a long maceration on the skins in a 2,000-litre oak barrel, the wine rests in the bottle for two and a half years before release. The result is a wine that offers a broad olfactory range, with varietal references and suggestions of Mediterranean scrub. In the mouth, it is taut, silky and layered. Wine with long ageing potential.



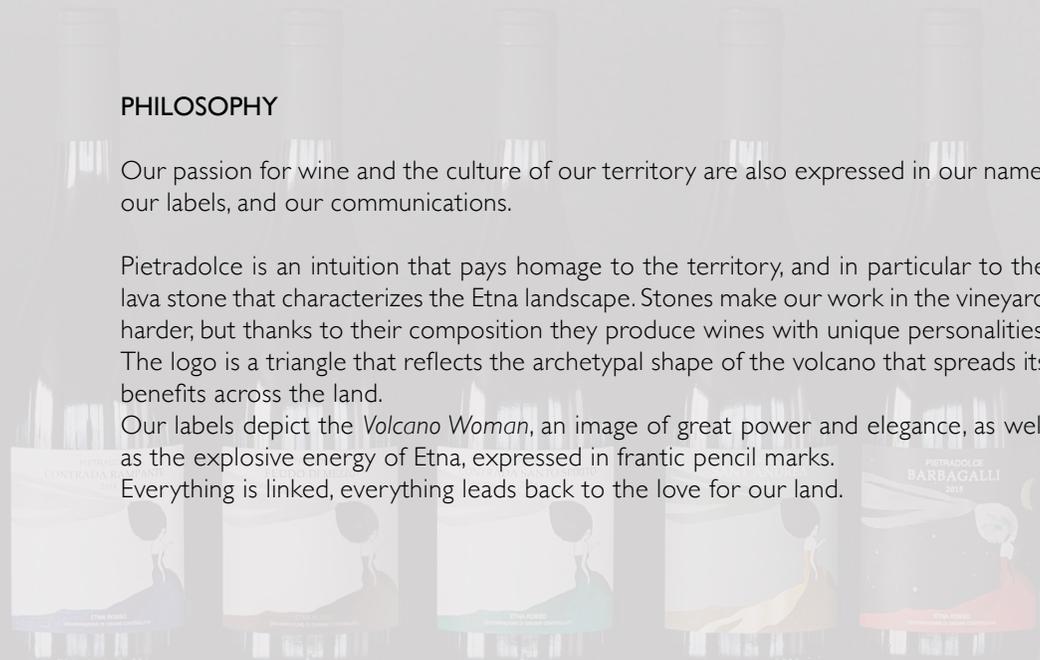


PHILOSOPHY

Our passion for wine and the culture of our territory are also expressed in our name, our labels, and our communications.

Pietradolce is an intuition that pays homage to the territory, and in particular to the lava stone that characterizes the Etna landscape. Stones make our work in the vineyard harder, but thanks to their composition they produce wines with unique personalities. The logo is a triangle that reflects the archetypal shape of the volcano that spreads its benefits across the land.

Our labels depict the *Volcano Woman*, an image of great power and elegance, as well as the explosive energy of Etna, expressed in frantic pencil marks. Everything is linked, everything leads back to the love for our land.



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ART

The new cellar is the result of a project in which art and craftsmanship intertwine to create spaces with a contemporary style and strongly linked to the territory, a few kilometres from the Etna Park and in the shadow of the volcano. Volcanic rock, iron, wood and earth from the vineyards are the materials mainly used in the creation of the interiors: vat cellar, barrel room and tasting room.

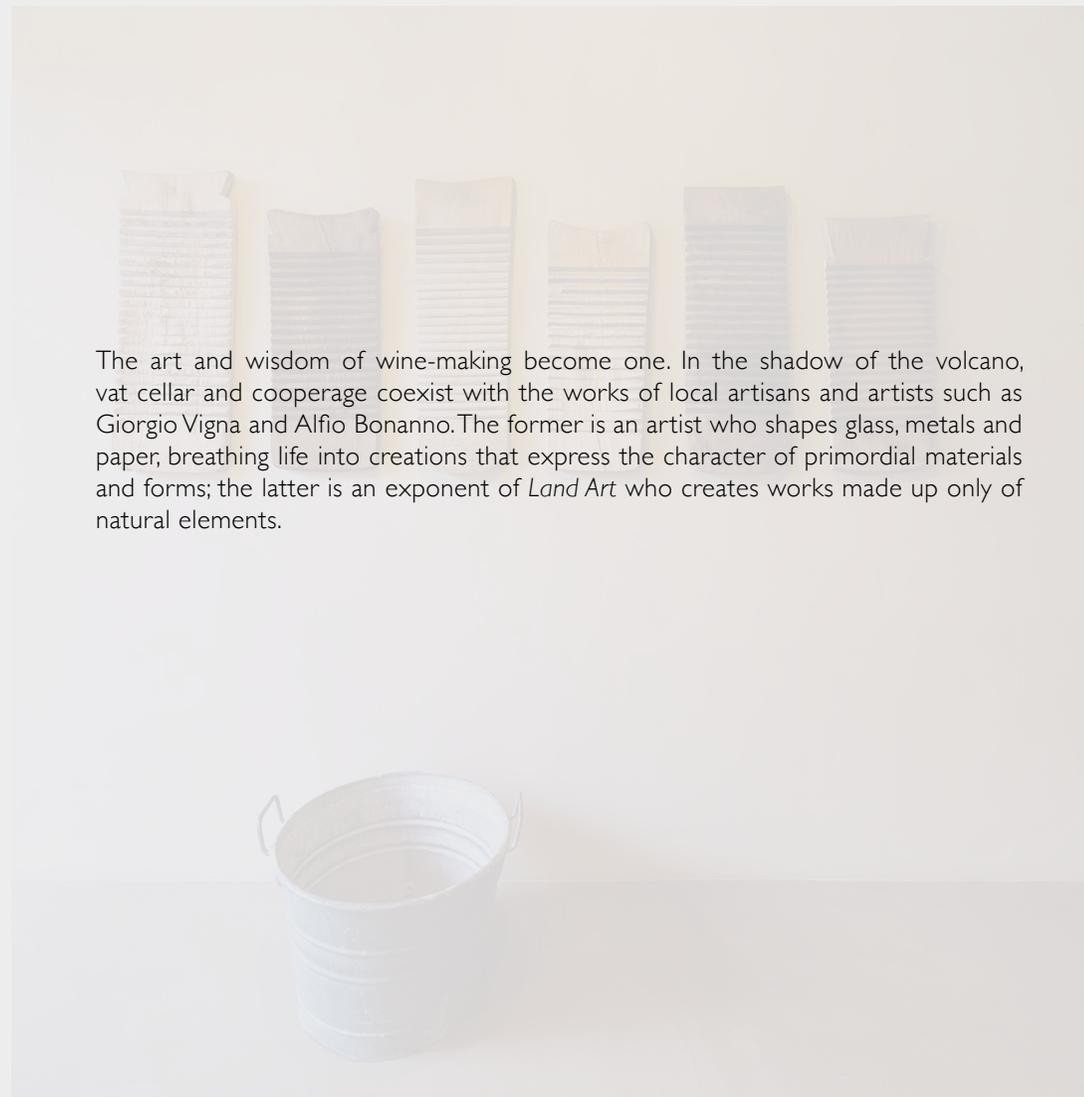
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Pietre d'acqua
Giorgio Vigna



The art and wisdom of wine-making become one. In the shadow of the volcano, vat cellar and cooperage coexist with the works of local artisans and artists such as Giorgio Vigna and Alfio Bonanno. The former is an artist who shapes glass, metals and paper, breathing life into creations that express the character of primordial materials and forms; the latter is an exponent of *Land Art* who creates works made up only of natural elements.

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Giorgio Vigna





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Contrada Rampante,
95012 Solicchiata,
Castiglione di Sicilia (CT) Italy

www.pietradolce.it

☎ [+39 3440640839](tel:+393440640839)

✉ info@pietradolce.it

📷 [@pietradolce](https://www.instagram.com/pietradolce)

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