



ETNA ROSSO “Archineri”

Winemaker Notes

100% Nerello Mascalese. Pietradolce “Archineri” Etna Rosso DOC is ripe and fruity on the nose, with distinct spicy and balsamic nuances. On the palate, excellent volume, depth and structure, great mouthfeel and simultaneously finesse; clean, consistent and persistent finish.



The single vineyard reds are all made the same way and make for a fascinating exploration of the terroir of Etna. The vine age is similar, and they are all grown alberello. In the cantina, the wines spend around 18 days on skins with fermentation in concrete tanks and they are aged in tonneaux, about 10% new, for 14 months.

Archineri is from a two-hectare vineyard within Contrada Rampante and the vineyards are on a gentle sloping terrace almost directly behind the winery. Stylistically Archineri is between Santo Spirito and Rampante, displaying the red fruits of the former with the power and minerality of the latter. In addition, there's sweet spices, blood orange and balsamic notes.