



PIETRADOLCE

Vineyards in Solicchiata, Mount Etna.



PIETRADOLCE Etna Rosato 2015

Classification: DOC

Area of production: Solicchiata, Northern Slopes of Mount Etna.

Altitude: 600 mt a.s.l.

Grape variety: Nerello Mascalese.

Soil: Stony, light sandy soil.

Growing Method: Bush (Alberello) and Espalier.

Harvest: Second ten days of October.

Vinification: Grapes are harvested by hand and soft pressed.

Aging: Steel

Alcohol content: 13,5%vol .