



PIETRADOLCE

Vineyards in Solicchiata, Mount Etna.



V. BARBAGALLI Etna Rosso 2013

Classification: DOC

Area of production: Contrada Rampante,
Area "Barbagalli", Solicchiata.

Northern slopes of Mount Etna.

Altitude: 900 mt a.s.l.

Grape variety: Nerello Mascalese.

Soil: Stony, light sandy loam.

Growing method: Bush (alberello)
pre- phylloxera, 80-100 years old.

Harvest: Second ten days of October.

Vinification: Grapes are harvested by hand, left to
macerate on the skins for 18 days, soft pressed.

Aging: 20 months in French, fine grain oak
barrels, light toast. Natural malolactic fermentation.

Alcohol content: 14,5%vol

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