

2013 Etna Rosso

Pietradolce, Sicily, Italy

Product details

Vintage:	2013	Drinking:	Now 2020
Producer:	Pietradolce	Alcohol:	
Region:	Sicily	Variety:	
Country:	Italy		

Tasting notes

This was showing beautifully last night and really epitomises the quality coming from Sicily at the moment. Local varietal Nerello Mascalese offers succulent red fruit with structure and power, and this Rosso is a wonderful example. A very expressive and generous bouquet of strawberries, redcurrants and notes of sweet brambles explode from the glass. This is pale in colour but do not be fooled as there is power and real va va voom on the palate. Lots of sweet fruit is backed up by silky tannins and uplifting freshness. The minerality comes from the volcanic soils of Mt Etna and with hints of spice sneaking in on the finish this delicious wine has extraordinary depth. Pietradolce's Etna Rosso will accompany charcuterie, hard cheeses and light lunches perfectly. For me though, I would lightly chill it and serve it with a rare roast beef sandwich (complete with spicy rocket and a dollop of horseradish). For a slightly more serious version, the Archineri is the next level up, but you will need a couple of years for that to soften.

About the producer

One of the rising stars in our portfolio, since its founding in 2005 Pietradolce has come to own one of the largest collections of pre-phylloxera vines on the active volcano Mt Etna - which are up to 120 years old. This ancient mountain commands the winery's devotion and respect, the energy and nuance of the volcanic soils producing truly phenomenal wines. Owner Michele Faro and winemaker Giuseppe Parlavecchio focus exclusively on local varieties Nerello Mascalese and Carricante, producing a range of pure, terroir-driven wines roughly structured as Village, Premier Cru, and Grand Cru. While they do offer an elegance and depth reminiscent of great Burgundy, they offer incredible value compared to the Cote d'Or.

