2017 Sant'Andrea

Pietradolce, Sicily, Italy

Product details

Vintage:	2017	**Drinking:**	2022 2033
Producer:	Pietradolce	**Alcohol:**	13.50%
Region:	Sicily	**Variety:**	
Country:	Italy		

AE Armit Exclusive VE Vegan Friendly

Tasting notes

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Made with Carricante from pre-phylloxera vines, the 2017 Sant'Andrea is an ambitious wine that teaches us about the potential and longevity of this fascinating white grape from Etna. Fruit is carefully selected from a one-hectare site perched at a very high 900 meters above sea level. The wine is fermented in French oak barrel and sees extended skin maceration to increase the color, concentration and texture of this elegantly tapered and medium-bodied white. Indeed, you are greeted by a rich golden color and an open-knit bouquet that puts honey, apricot and preserved lemon right out there. The hot 2017 vintage shaped aromatic depth and length. The finish is quite dry and almost crunchy, with a pretty mineral-driven signature. [...] This is my favorite edition of Sant'Andrea made thus far (with the first vintage made in 2015)."
95+
, Monica Larner
, Wine Advocate

About the producer

Since its founding in 2005 Pietradolce has come to own one of the largest collections of pre-phylloxera vines on Mt Etna, up to 120 years old. This active volcano commands the winery's devotion and respect, the complex volcanic soils producing truly phenomenal wines with real energy and nuance. 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.