

19/3/2015

Dear Italian / Burgundy Wine Lovers,

Wineworld proudly presents **PIETRADOLCE**, a Sicily wine that finds its home in the Northern slope of an **active volcano Mount Etna**. The vineyards extend over an area of **11 hectares at a height of between 600 and 900 feet above sea level**. Wines are normally **produced from Pre-Phylloxera vines of about 80-130 years old (bushy shape)**. Pietradolce follow criteria of **organic agriculture** and all the operations are conducted by hand. At Pietradolce, only traditional varieties Carricante is used for white and Nerello Mascalese for red.



Why Pietradolce?

1. Pietradolce's LOCATION:

- Pietradolce is located in northern slope Mount Etna, which is Europe's highest active volcano, soaring up to 10,990 feet. Grapevines at these high elevation benefit from the **hot Mediterranean breezes** are conducive to an extended growing season.

2. Pietradolce's VOLCANIC SOIL:

- Mount Etna has wonderful volcanic soil, rather stony, light, sandy loam, with **plentiful mineral elements** and **volcanic nutrients**, a generous gift from the volcano and which gives the wines special characteristics, and makes them with extraordinary **richness, minerality, fragrance** and **depth**.

3. Pietradolce's PRE PHYLLOXERA VINES:

- Pietradolce's wines are produced from **pre-phylloxera vines** that are about **80-130 years old** (bushy shape). Vineyards throughout Europe were wiped out for an extended period by the phylloxera root louse but Etna's rich volcanic soil has proved to be highly resistant to the phylloxera root pest that decimated other European vineyards in the late 1800's.

4. NERELLO MASCALESE:

- Pietradolce is made with local grape varietal Nerello Mascalese. Wine made is typical of **fruity, herbaceous flavors, excellent minerality** and an **earthy nuance**. Nerello Mascalese wines often have a **perfume reminiscent of those of the noble wines of Barolo and Burgundy**.

5. Pietradolce's ALTITUDE:

- Such high-elevation vineyards present some unique problems for vintners. The steeply-sloped, terraced vineyards are difficult to navigate with mechanical equipment so most of the tending and harvesting of the vines has to be done by hand, a time-consuming and expensive

proposition. That's reason why their production average are about 35000 bottles per year.

6. BURGUNDY OF ITALY:

- The altitude is considerable that making wine for particularly fragrant and focused aromas due to **wide diurnal range of 15 degrees at night up to 35 degrees in the day** means that they get the slow, aromatic development without heat stress. Such temperature variations work to the benefit of grapes in that it not only facilitates berry growth and coloration but also promotes complexity in grape flavors. **This is why Etna is called the 'Burgundy' of Italy.**

ARCHINERI Etna Rosso 2010

Retail: ~~\$320~~

Member : \$310/btl

Cs of 6 @ \$1,740 (\$290 per btl)

Buy now



Grape variety: Nerello Mascalese

Soil: Stony, light sandy loam

Growing method: Bush (alberello) and espalier, 40-80 years old

Harvest: Second ten days of October

Aging: 14 months in French, fine grain oak barrels, light toast. Natural malolactic fermentation

Alcohol content: 14% vol.

Robert Parker 92 points: "The 2010 Archineri Rosso is striking from start to finish. Sweet, red cherries, flowers, mint, anise and sweet spices are some of the many notes that emerge from this deceptively medium-bodied wine. Although moderately structured at first glance, the 2010 has plenty of depth and equally notable persistence in reserve, qualities that are typical of the great Etna reds. With time in the glass, the wine's intense structure becomes increasingly apparent. Savory herbs, sage and rosemary add lift on the gracious, refined finish. The 2010 Archineri Rosso is flat-out beautifully today."

James Suckling 94 points - "This is delicate but very deep with strawberries, spices and cedar. Full body, with a dense palate, beautiful fruit and a firm tannin structure. This is really corseted with beautiful acidity. Wonderful length. Turns to plums and cedar. Wonderful. A blend of grapes from two sites: one with 40 years of age and another with 80 years of age. Latter is pre-phyloxera. Drink now or hold."



ARCHINERI Etna Rosso 2012

Retail: ~~\$350~~

Member: \$250/btl

Cs of 6 @ \$1,380 (\$230 per btl)

Buy now

- Grape variety:** Nerello Mascalese
- Soil:** Stony, light sandy loam
- Growing method:** Bush (alberello) and espalier, 40-80 years old
- Harvest:** Second ten days of October
- Aging:** 14 months in French, fine grain oak barrels, light toast. Natural malolactic fermentation
- Alcohol content:** 15% vol.

James Suckling 93 points - "Aromas of dried berry, sultana and spice. Full body. Juicy fruit with loads of flavor and richness. Riper and rounder style than some. So savory and rich. Drink or hold."

VIGNA BARBAGALLI Etna Rosso 2011

Retail: ~~\$650~~

Member: \$520/btl

Cs of 6 @ \$3,000 (\$500 per btl)

Buy now

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



Alcohol content: 14.5% vol.

James Suckling 94 points - "A delicate, fruity red with the texture of a fine Burgundy. Medium to light body, super-integrated tannins and a fresh finish. Shows a solid core of dense fruit and tannins but remains refined. Chocolate, spice, nut and berry character. From 80 to 100-year-old ungrafted vines. Better in 2016."



ARCHINERI Etna Bianco 2013

Retail: ~~\$190~~

Member : \$180/btl

Cs of 6 @ \$990 (\$165 per btl)

Buy now

Grape variety : Carricante

Soil: Stony, light sandy loam

Growing method: Bush (alberello) and espalier, pre-phylloxera, 100-120 years old.

Harvest: Second ten days of October

Aging: Steel

Alcohol content: 13.5% vol.

James Suckling 91 points - " Plenty of sliced apple, banana and peach character to this white. It's full-bodied with good acidity and a minerally finish. Drink now."

All wines subject to final confirmation and on first come first serve basis. Stock is limited. Promotion offers last until **April 16, 2015**.

Wine Deals Spot Offer

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Chateau Fortia Chateauneuf 2011

Listrac-Medoc, France ~~\$380~~ **\$250/btl**

Buy now

***Château Fortia** is an estate with an impressive history. The cadaster of 1763 mentions a small rented farm belonging to the Marquis de Fortia d'Urban. The rent was paid in the form of a part of the harvest. The Château began to gain a certain reputation when it was bought by Hercule-Paul de Fortia d'Urban and when Count de Ripert Moclar reported in 1843 that this Château was a lovable little hermitage. In a document written in March of 1783, the Marquis de Fortia differentiated, "The quality of the red Châteauneuf-du-Pape wine is between that of Languedoc and that of Bordeaux. It is less smoky than its predecessor, and its bouquet is similar to that of the preceding year. The wine's quality does not suffer from transportation on land or on the sea."*



Tasting Note: "Chateau Fortia Chateauneuf 2011 is indebted to grenache, syrah, the Mourvedre and counoise. In a deep color, mainly of garnet and purple, often fringed with purple. Rich in complex aromas, recalling among other plum and cassis, full in the mouth,"

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Regards,

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