


TORNATORE



ACCOLADES
Wine Enthusiast 93 pts v16

2016
TORNATORE PIETRARIZZO ETNA ROSSO DOC

TORNATORE HISTORY

Tornatore wines are produced by one of the oldest wine growing families on Sicily's Mt. Etna, a one-of-a-kind volcanic region that is one of Italy's most exciting appellations. Tornatore seamlessly melds generations of experience with modern techniques, nurturing the region's most premium vineyards on Mt. Etna's prized northern slopes and using the highest quality native grapes in the Etna denomination. Tornatore produces wines of brilliance and finesse, acclaimed for capturing the essence of Etna's terroir with a deft balance of concentrated flavors, complexity, refinement and freshness.

APPELLATION

Etna Rosso DOC

VARIETAL CONTENT

100% Nerello Mascalese

TASTING NOTES

On the terraced vineyards high atop the slopes of Mt. Etna, vines struggle for water in rocky soil, producing grapes with intense color and fruit character, balanced by racy acidity and refined structure. Elegant and smooth, the 2016 Pietrarizzo Rosso opens with an alluring nose of wild berries, rose and violets. Layered notes of mountain strawberry, red cherry, dried herbs and spice mingle with hints of wet stone on the full-bodied palate before a long, silky finish.

VINTAGE NOTES

The 2016 vintage was a very good one on Mt. Etna. Spring and summer were warm and sunny without the usual summer heat spikes. These conditions allowed the grapes to mature steadily and fully, building flavors and complexity. In September, the weather turned cold, slowing fruit growth and allowing the fruit to mature at a slower rate that added even more depth. The wines of this vintage display all of Etna's best characteristic flavors, complexity, and freshness.

VINEYARD

Mt. Etna is mainland Europe's largest and most active volcano and a superlative example of a volcanic wine region. Centuries of eruptions have created a complex mix of fertile, layered and well-drained soils. Sicily benefits from ample sunshine and warmth, but Mt. Etna's high elevation also provides greater rainfall, moderating breezes and cooler temperatures. Etna's unique qualities mean soils, microclimates and exposures change dramatically from site to site, creating a complex range of flavors, structure and depth in the finished wines. Tornatore's 114 acres of vineyards range across Etna's finest sites at elevations from 1,800 to nearly 2,300 feet on the most-prized northern slopes of Mt. Etna.

WINEMAKING

The grapes were harvested by hand in small crates and quickly brought to the winery where they were hand sorted. The grapes were destemmed and only partially crushed, then fermented 10-12 days in cone-shaped wooden vats at 72° to 77° Fahrenheit. During fermentation, grapes were manually punched down several times per day. After fermentation, the grape skins were left on the wine to macerate a few days more. Then the free run wine was separated from grape skins, which were pressed with a traditional vertical press. The wine aged for a minimum of 12 months in a combination of cement tanks and 600-gallon wood barrels, then aged an additional three months in bottle before release.

Alcohol Level: 14%
Titratable Acidity: 5.2g/L
Residual Sugar: 1g/L
pH: 3.50
Vine training: Cordon pruned and tied-up vine

