

2017 Vigna Barbagalli

Pietradolce, Sicily, Italy

Product details

Vintage:	2017	Drinking:	2022 2040
Producer:	Pietradolce	Alcohol:	15.00%
Region:	Sicily	Variety:	Nerello
Country:	Italy		

 Vegan Friendly

Reviews

"Made with fruit from pre-phylloxera vines from one of the highest elevation vineyards in the appellation (at 950 meters above sea level), this is always a study in elegance, and the integrity of the fruit transcends most problematic vintage variations thanks to the hearty resilience of the vines and their extended root systems. This wine shows composure and equilibrium with an incredibly glossy or silky quality of fruit with berry, smoke, tar and campfire ash."

96 points, Monica Lerner, The Wine Advocate

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.

