

Pietro Caciorgna

Guardoilvento Etna Rosso

THE FACTS

COUNTRY: Italy

REGION: Sicily

APPELLATION: Etna

WINEMAKING: The alcoholic and malolactic fermentation were both carried out in stainless steel tanks, then 8 months in French oak

AGING: 8 months in French barrique, 3 months in btl

THE STORY

Pietro Caciorgna first moved from Marche to Tuscany in the 1950's. Started with a farm, and making wine just for family and friends, the sangiovese vineyards of the Azienda Caciorgna Pietro of today were planted in the early 2000's.

In 2006, Pietro's dear friend Marco de Grazia invited him to his farm on Mount Etna. Quickly falling in love with the wines of this land, Marco encouraged him to buy a small half hectare jewel of a vineyard.

The cultivation of the vineyards, which are between 700 and 800 meters is followed by experts in the area. The land in this area is magical! Rich in sand and many mineral salts, it gives the grapes an aromatic finesse, silky and velvety tannins. The result is a wine that is expressed with great aromatic finesse, good body, and complexity.

THE ADJECTIVES

AROMAS / FLAVORS: Intense & delicate aromas, with fresh fruit and spices, a strong body with soft tannins

THE SELLING POINTS

PAIRINGS: Meat, pork, veal, poultry, pasta w mushrooms, carpaccio

