




Passopisciario, Passopisciario Rosso 2008

 <p>Blend: 100% Nerello Mascalese</p> <p>Vineyard age: 70-100 years</p> <p>Vineyard density: 8,000 vines/Ha</p> <p>Vineyard altitude: 500-1,100 m asl</p> <p>Yield per hectare: 44 Hl/Ha</p> <p>Fertilization: None</p> <p>Spraying: Propolis, grapefruit seed extract, copper, sulphur</p> <p>Vinification: Temperature-controlled fermentation in 30 Hl steel vats for 15 days</p> <p>MLF: French oak 30 and 50 hectoliter barrels</p> <p>Aging: 18-20 months in 30 and 50 hectoliter neutral oak barrels, at least 3 months in bottle</p> <p>Bottling: March 2010</p> <p>Production: 30,000 bottles</p>	<p>This wine is made from the grapes of Nerello Mascalese planted in various Contrade (Crus) of Malpasso, Guardiola, Santo Spirito, Favazza and Arcuria. These Contrade lie between 500 and 1,000 m/1,650 and 3,300 ft above sea level on the northern side of Mount Etna. The vines are bush trained and are between 70 and 100 years old. Generally, the higher crus are on a more gravelly soil, the lower ones in a deeper powder made with more oxidized, older lavas. As a blend of different altitudes and soil types, Passopisciario demonstrates the breadth of flavors that Etna can produce.</p> <p>2008 VINTAGE</p> <p>Viticulturally, the 2008 vintage started in 2007 when vines had reached the end of the November harvest unstressed from a tempered year and ready to enter the winter's rest well nourished. There was then good hydration from repeated snowfalls on the mountain, and the hot three months of July, August and September were not able to stress the plants enough to halt the quick development through the growing and ripening stages. Some tiredness due to the dried-out soils came in October, but rains were already on the horizon and brought water in just the right quantity. They made the year a great vintage, with us picking continuously from the 23rd to the end of the month.</p>
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