



Passopisciario, Passopisciario Rosso 2010



Blend: 100% Nerello Mascalese

Vineyard age: 70-100 years

Vineyard density: 8,000 vines/Ha

Vineyard altitude: 500-1,100 m
asl

Yield per hectare: 42 Hl/Ha

Fertilization: None

Spraying: Propolis, vitamin C,
copper, sulphur

Vinification: Alcoholic
fermentation for 15 days in steel
vats

Aging: Malolactic fermentation
18 months in large oak barrels

Bottling: April 2012

Production: 29,000 bottles

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.

2010 VINTAGE

The tropical menace: 2010 is just the vintage that would suggest such thing on Mount Etna, more than others ever before it with its plump berries and generous green growth. Nerello mascalese wine is made with a fast fermenting of the juice rather than using the skins of the grape, so looking at all that exuberance didn't make us nervous until a thick cape of warm fog landed on top of the vineyards in mid September.

It lingered and drizzled and we fought in the rows to keep the grapes healthy with all means and as long as we could. When picking ensued we would leave patches unharvested and then we would come back to them later; this enabled us to pick until quite late.

The mild temperature helped the kind of ripening that gives a soft, non-angular wine with an unctuous fruit at its center. We left lots of fruit on the vines but even so yields were around 44hl/ha.

The grapes for this wine were picked between October 18th-27th. Passopisciario 2010 is a plumb, measured wine, silky and nicely precise.