



Passopisciario, Passopisciario Rosso 2011

 <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: 42 Hl/Ha</p> <p>Fertilization: None</p> <p>Spraying: Propolis, vitamin C, copper, sulphur</p> <p>Vinification: Alcoholic fermentation for 15 days in steel vats</p> <p>Aging: Malolactic fermentation 18 months in large oak barrels</p> <p>Production: 31,000 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>2011 VINTAGE</p> <p>Mount Etna had two lighter years, '09 and '10 that produced some fine and elegant wines, able to represent the gentle sophistication that grapes growing on the north side of the mountain can transmit to wine. Instead, 2011 is what one calls a great vintage. Late rains and long season made it possible for growers to pick grapes that were able to convey extraordinary richness to the wines in every Contrada of the mountain. This is not, however, the overwhelming kind of vintage where massiveness chokes out some of the finer features of its wines. There is in this vintage a measured and hard structure that contains and will elevate the growing richness of 2011.</p> <p>This wine is 100% nerello mascalese picked between October 24th and November 5th in the contradas of Arcuria, Malpasso, Favazza, Guardiola and Feudo di Mezzo.</p>
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