



Passopisciaro, Guardiola Bianco 2012

	<p>Instead of Carricante, the traditional white grape grown on the volcano, we grow Chardonnay and produce a white in the Burgundian style. Contrada Guardiola is an old domain between 800 and 1000 m/2,600 and 3,300 ft a.s.l. that was almost lost to the major eruption of 1947 on the northern side of Mt. Etna. There, we harvest the Chardonnay grapes for our mineral-driven white wine from Mount Etna.</p>
<p>Blend: 100% Chardonnay</p> <p>Vineyard age: 10 years</p> <p>Vineyard area: 4 hectares</p> <p>Vineyard density: 12,300 vines/Ha</p> <p>Vineyard altitude: 1,000 m asl</p> <p>Yield per hectare: 33 Hl/Ha</p> <p>Fertilization: None</p> <p>Spraying: Clay, propolis, grapefruit seed extract, copper, sulphur</p> <p>Vinification: Steel vats for 20 days at 23 degrees Celsius</p> <p>Aging: 12 months in cement vats and large oak barrels</p> <p>Production: 13,000 bottles</p>	<p>2012 VINTAGE</p> <p>2012 was a hot and dry year, with no rain from May to October. The harvest in 2012 required 13 different pickings between August 23rd and September 10th. Rich and lush, it has notes of pear and honey. Its minerality and crisp character make it an age-worthy white.</p>