



## Passopisciaro, Guardiola Bianco 2013

 <p>Blend: 100% Chardonnay</p> <p>Vineyard age: 11 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: 20,000 bottles</p>	<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><b>2013 VINTAGE</b></p> <p>Throughout Europe, 2013 was a cold and delayed vintage. On Mount Etna the ripening of white grapes dragged into the end of September, both due to the altitude of the vineyards and the violent temperature happening every night.</p> <p>As soon as it was fermented, Guardiola Bianco was green in character; later on in the spring of 2014, however, it had been very much helped by staying long months on its lees and had fattened up: it was turning into a serious wine.</p> <p>It has now developed real length and depth and as it starts its time in bottle, the 2013 Guardiola will add more lushness to its cutting minerality. This wine is meant for a long aging.</p>
--	---