




Passopisciario, Passopisciario Rosso 2005

 <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: 40 Hl/Ha</p> <p>Fertilization: None</p> <p>Spraying: Propolis, grapefruit seed extract, copper, sulphur, clay, lime</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 2007</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>2005 VINTAGE</p> <p>The nerello mascalese that we picked in 2005 was tight, classic wine material. After a fairly cool year the weather made it possible, if barely, to hold our pickings until way into November: we harvested from the 12th to the 25th.</p> <p>Year after year, we are seeing how the dry Alcantara valley and the nerello grape's late ripening in the high altitudes make it possible to have fine and beautifully diverse vintages, producing aromatic and rich wines. The incredible difference of soils, due to the apparent distinctions between lava spills, and altitudes are worked into the character of this wine.</p>
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