



Passopisciario, Passopisciario Rosso 2007



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: 40 Hl/Ha

Fertilization: None

Spraying: Propolis, grapefruit
seed extract, copper, sulphur

Vinification: Temperature-
controlled fermentation in 30 Hl
steel vats for 15 days

MLF: French oak 30 and 50
hectoliter barrels

Aging: 18-20 months in 30 and
50 hectoliter neutral oak barrels,
at least 3 months in bottle

Bottling: March 2009

Production: 47,000 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.

2007 VINTAGE

The hot summer of '07 on Mt. Etna terminated in damp weather and overcast skies in October and early November, which is when we usually pick nerello mascalese. The vines were able to use that humidity to jump out of hydric stress and grow slowly into a certain ripeness. We gradually picked from our vineyards on the flank of the volcano, starting with the lowest, at 500 mt and finishing at 1000 mt, at Guardiola. The wine is kind and young and very subtle: Its powers are hidden, and time in bottle will be bringing them out for a long time.