




## Passopisciario, Franchetti 2012

 <p><b>FRANCHETTI</b></p> <p>Blend: 70% Petit Verdot, 30% Cesanese d’Affile</p> <p>Vineyard age: 12 years</p> <p>Vineyard area: 2 hectares</p> <p>Vineyard density: 12,300 vines/Ha</p> <p>Vineyard altitude: 1,000 m asl</p> <p>Yield per hectare: 16 Hl/Ha</p> <p>Fertilization: None</p> <p>Spraying: Propolis, grapefruit seed extract, copper, sulphur, lime, clay</p> <p>Vinification: Fermentation in 30hl steel vats for 14 days</p> <p>Aging: 6 months in new French oak barriques and 14 months in large cement vessels</p> <p>Bottling: waning moon of April 2014</p> <p>Production: 2,400 bottles</p>	<p><b>Franchetti</b> is a wine made of petit verdot and cesanese d’Affile, planted at 1,000 meters above sea level. On Etna, due to the volcanic soil, petit verdot becomes more peppery and spicy, leaner and stiffer in body, with high aromatics. Cesanese d’Affile, a grape from Lazio, is a more gentle, aromatic counter to the structure of the petit verdot, although with great aging potential. The result is a concentrated wine, black like the lavic soil and plumes of smoke that Etna belches forth: <i>“This is the wine that comes from an attempt to make a completely different wine on Mt. Etna, to express what my image of Aetnean wine could be like.”</i></p> <p><b>2012 Vintage</b></p> <p>The season's drought, with no rain from May to August, left the broom, pine, and beech forests surrounding the winery particularly vulnerable to the flames, and the days leading into the fire were especially hot, with daytime temperatures reaching into the nineties: only the nightly drop in temperatures and irrigation kept the grapes from raisinating. We'd already begun our intense green harvest, leaving a selection of four to five bunches on the vines, when the fires came, set by shepherds to clear lands for their herds on the northern side of the volcano, and we found our production quickly reduced as grape leaves and bunches withered.</p> <p>Throughout the fall, the evidence of the fires remained, not only in the scorched vineyards but also in the pervasive smell of burnt wood that hung in the air. Reversing the old truism, where there's fire, there's smoke, and the lingering odor of charcoal, we find, was inhaled by the grapes themselves and has found its way into the bottlings of our 2012 Franchetti, leaving behind an inky, smoky, dense nose that contrasts with the concentrated, ripe fruit on the palate.</p>
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