




Passopisciario, Passopisciario Rosso 2013



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, clay

Vinification: Alcoholic fermentation for 15 days in steel vats

Aging: Malolactic fermentation 18 months in large oak barrels

Bottling: waning moon of April 2015

Production: 39,000 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.

2013 VINTAGE

Throughout Europe, 2013 was a cold and delayed vintage. On Mt. Etna the ripening of the nerello grapes reached into November. We picked between November 4th and 10th in the contradas of Arcuria, Malpasso, Favazza, Guardiola, Feudo di Mezzo, and Sciaranuova.