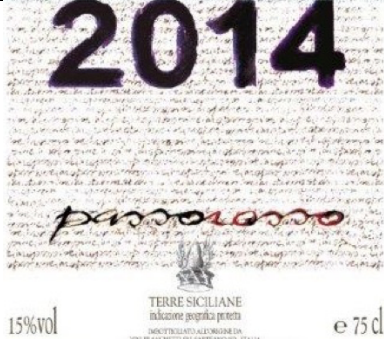




PASSOPISCIARO

Passopisciaro, Passorosso 2014

 <p>Blend: 100% Nerello Mascalese, in the contradas of Arcuria, Chiappemacine, Favazza, Guardiola, Feudo di Mezzo and Sciaranuova</p> <p>Vineyard age: 70-100 years</p> <p>Vineyard density: 8,000 vines/Ha</p> <p>Vineyard altitude: 500-1000 masl</p> <p>Yield per hectare: 42 Hl/Ha</p> <p>Fertilization: None</p> <p>Spraying: Propolis, sulphur, copper, vitamin C</p> <p>Harvest: 24 October-2 November</p> <p>Vinification: Alcoholic fermentation in stainless steel vats for 15 days</p> <p>Aging: Malolactic fermentation followed by 18 months aging in large, neutral oak barrels</p> <p>Bottling: waning moon of April 2016</p> <p>Production: 36,800 bottles</p>	<p>Formerly Passopisciaro, Passorosso is made from the grapes of nerello mascalese, blending across different altitudes and soil types. This wine is a holistic expression of the breadth of flavors that Etna can produce with a character that distills this unique growing environment in a glass, reflecting the variations of each vintage. The wines age in large, neutral oak barrels and are unfiltered, presenting an interpretation of nerello mascalese that is bright, pure, red-fruited, mineral, and herbaceous, and with age, it begins to lose its color and gain exotic aromas of camphor, sandalwood, and spice.</p> <p>2014 VINTAGE</p> <p>The 2014 vintage presented us with a lightning-quick harvest. After four months of dry heat, a single stormy night in late October brought in the cold. Starting on the 23rd, the moon was waxing, the season closing; the grapes tasted different every morning, and we harvested them in vineyards at all altitudes, as they become suddenly ripe. The last on the mountain with grapes on the vines, we harvested large areas very quickly as we realized that the hot summer had managed to ripen whole vineyards quite evenly. By the 2nd of November, the moon waxed hard enough and drew even the vines living in the coldest corners to perfect ripeness.</p> <p>There is this languid quality in the wines of 2014. In them, there is a massive quality, full-bodied with powerful aromas that hover just above the surface of the wine, instead of leaping out of the glass. It's apparent that the wine is dense, yet soft; it has the aroma of sandalwood, and each month it shows the same grand, free quality, which seems to defy the laws of gravity. The perfume of sandalwood in the 2014 vintage softens the more typical aromas of citrus fruits and camphor, typical of the lavas of Etna. It is in the mélange of these aromas in which the great luxury of this vintage is found.</p>
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