



PASSOPISCIARO

Passopisciaro, Guardiola Bianco 2011



Blend: 100% Chardonnay

Vineyard age: 9 years

Vineyard area: 4 hectares

Vineyard density: 12,300
vines/Ha

Vineyard altitude: 1,000 m asl

Yield per hectare: 37 Hl/Ha

Fertilization: None

Spraying: Clay, propolis, copper,
sulphur

Vinification: Steel vats for 20 days
at 23 degrees Celsius

Aging: 12 months in cement vats

Bottling: August 12

Production: 16,800 bottles

REVIEWS

Antonio Galloni, Vinous Media, 91
points

Instead of Carricante, the traditional white grape grown on the volcano, we grow Chardonnay and produce a white in the Burgundian style. Contrada Guardiola is an old domain between 800 and 1000 m/2,600 and 3,300 ft a.s.l. that was almost lost to the major eruption of 1947 on the northern side of Mt. Etna. There, we harvest the Chardonnay grapes for our mineral-driven white wine from Mount Etna.

2011 VINTAGE

2011 is a superb, strong vintage on Etna. The 4 ha of chardonnay were picked on the 5th, 6th, 9th of September (the eastern half of the terraces), and on the 10th, 15th (the western-exposed side of the terraces and the fields underneath). The weather was cool; raisins matured quickly and we had to move fast. Most tracks of the vineyard are clearly coming of age, the wines suddenly concentrated and with a largesse coming to the body.