




PASSOPISCIARO

Passopisciario, Franchetti 2016

 <p>FRANCHETTI</p> <p>Blend: 60% Petit Verdot; 40% Cesanese d'Affile</p> <p>Harvest: 22 October</p> <p>Vineyard age: 15 years</p> <p>Vineyard area: 2 hectares</p> <p>Vineyard density: 12,300 vines/Ha</p> <p>Vineyard altitude: 900 meters/ 2,900 feet above sea level</p> <p>Yield per hectare: 17 Hl/Ha</p> <p>Spraying: Propolis, grapefruit seed extract, 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 2018</p> <p>Production: 4,000 bottles</p>	<p><i>Unique blend of Petit Verdot and Cesanese d'Affile grown in contrada Guardiola at 820 m asl. The winemaker's interpretation of a full-bodied wine on Etna.</i></p> <p>2016 VINTAGE</p> <p>The grapes that go in to the Franchetti wine in 2016 ripened steadily and gradually so we were able to pick them with exact timing. I would run up every morning to find the same little jump forward in maturity, decided to wait, then descended to the winery.</p> <p>We made a fresh wine of petit verdot, a superwoven cesanese d'Affile, like an indian blanket. We mixed them in even quantities in May 2017. The wine reminds one of red fruits; it is very fresh and already quite seamless.</p>
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