



Letizia Patane, sales manager of Vini Franchetti that owns [Tenuta di Trinoro](#) and Sancaba wineries in Tuscany and Passopisciaro in Mount Etna in Sicily, explaining to the trade and media about the 'Passorosso' 2015, a red wine made from 100% Nerello Mascalese from its Passopisciaro estate.

The wine is made using a blend of different parcels of vines at 800 metres above sea level on various lava flows. The label design is created to resemble the texture and feel of parchment paper, according to Patane, a Sicilian native whose family used to be grape growers in Mount Etna. Speaking of the indigenous Nerello Mascalese grape, she says the winery picks the grape as late as possible so that it reaches optimal ripeness to "smooth out tannins". Light in colour, the grape is often compared by winemakers to Pinot Noir and Nebbiolo. The wine is unfiltered but is racked every two months, she added.



The Sicilian winery in Mount Etna also makes a high altitude Chardonnay and a single vineyard Nerello Mascalese called 'Contrada C' and a rather unusual blend of Petit Verdot and Cesanese d'Affile grown at 820 metres above sea level. The last wine 'Franchetti' is winemaker Andrea Franchetti's interpretation of what a full-bodied wine on Etna would be like.



Tenuta di Trinoro located in Val d'Orcia in Tuscany specialises in making Bordeaux blends using Cabernet Franc, Merlot, Cabernet Sauvignon and Petit Verdot. Pictured from above are four of its wines – 'Le Cupole', a Bordeaux blend; 'Campo di Magnacosta', a 100% Cabernet Franc; 'Palazzi', a 100% Merlot and 'Rosso Toscana', a Bordeaux blend from vineyards at higher altitude.