



PASSOPISCIARO

Passopisciario, Passobianco 2018



Blend: 100% Chardonnay

Vineyard age: 18 years

Vineyard area: 5 hectares

Vineyard density: 12,300 vines/Ha

Vineyard altitude: 800-1,000 m asl

Yield per hectare: 48 HI/Ha

Fertilization: None

Spraying: Clay, propolis, grapefruit seed extract, copper, sulfur

Vinification: Steel vats for 20 days at 23 degrees Celsius

Aging: 10 months in cement vats and large oak barrels, followed by an additional 6 months in bottle

Bottling: Waning moon of July 2019

Production: 42,300 bottles

Instead of the indigenous Carricante, which grows on the eastern side of the volcano, Passobianco is made of 100% Chardonnay. When Franchetti arrived on Mt. Etna, he planted 4 hectares of the grape on steep terraces between 850 and 1,000 meters/2,600 and 3,300 feet above sea level in contrada Guardiola, in very loose, deep, powder-like lava that is rich in minerals. We began making this wine in 2007, and it is formerly known as Guardiola bianco.

2018 VINTAGE

2018 was one of the rainiest and most tropical vintages we've seen on Etna in the last eight years, especially at the end of the summer. This year, we had to increase the number of times we passed through the vineyards to remove leaves mindfully, avoiding any burning but allowing air to pass through the canopy to mitigate the effects of this wet and humid climate. We countered effects of disease with natural products like clay and propolis as well. With immense effort, we were nonetheless able to harvest and produce a great wine this vintage.