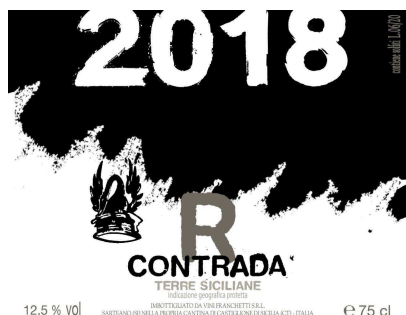




PASSOPISCIARO

Passopisciaro, Contrada “R” 2018



1,000 m asl. From century old vines growing on a very ancient lava spill with extremely fine granules in our highest vineyard. It is our most rarified and ethereal expression of Nerello Mascalese.

2018VINTAGE

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 the red wines, we found ourselves with rain, humid, and sometimes fog — not ideal conditions at the end of the growing season, but knowing how to work our vineyards, we did not let ourselves be deceived and intervened where and as needed, like a mosaic, in the various Contrade and from the vineyards from which we make our Passorosso. The wines of this year will be varietally correct, linear, with a pronounced acidity, with the long-lived characteristics that define the finer vintage on Etna.

Blend: 100% Nerello Mascalese

Harvest: 20 October

Vineyard age: over 100 years

Vineyard area: 1.7 hectares

Vineyard density: 8,000 vines/ha

Vineyard altitude: 1,000 meters/
3,300 feet above sea level

Yield per hectare: 17.6hl/ha

Spraying: Propolis, clay, grapefruit
seed extract

Vinification: Alcoholic fermentation
in stainless steel vats for 15 days

Aging: Malolactic fermentation in
large, neutral oak barrels, then 18
months aging in large, neutral oak
barrels

Bottling: waning moon of May 2020

Production: 3,240 bottles