



PASSOPISCIARO

Passopisciario, Contrada "C" 2008



Blend: 100% Nerello Mascalese

Vineyard age: 80 years

Vineyard area: 0.5 hectares

Vineyard density: 8,000 vines/Ha

Vineyard altitude: 550 m asl

Yield per hectare: 20 Hl/Ha

Harvest: 23-31 October

Fertilization: None

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

Vinification: Fermentation in stainless steel vats for 10 days

Aging: MLF followed by 18 months aging in large, neutral oak barrels

Contrada Chiappemacine is a small domain at 550 m/1,000 ft a.s.l., our lowest site for a single vineyard cru. The site produces a more full-bodied, rounder style because it lies on the last outreach of Mount Etna's lava; beneath the thinner strata of lava lies a limestone bed to which the vines penetrate. Because some roots here make it to the lime-soil, wines from Chiappemacine have a rich taste that strikes right at the beginning of a sip. We own 1.2 hectares of vines in this contrada.

2008 VINTAGE

Viticulturally, the 2008 vintage started in 2007 when vines had reached the end of the November harvest unstressed from a tempered year and ready to enter the winter's rest well nourished. There was then good hydration from repeated snowfalls on the mountain, and the hot three months of July, August and September were not able to stress the plants enough to halt the quick development through the growing and ripening stages. Some tiredness due to the dried-out soils came in October, but rains were already on the horizon and brought water in just the right quantity. They made the year a great vintage, with us picking continuously from the 23rd to the end of the month. 2008 is the first year we decided to bottle this Contrada separately.