



## Passopisciaro, Contrada "C" 2012

 <p>Blend: 100% Nerello Mascalese</p> <p>Vineyard age: 80 years</p> <p>Vineyard area: 1.2 hectares</p> <p>Vineyard density: 8,000 vines/Ha</p> <p>Vineyard altitude: 550 m asl</p> <p>Yield per hectare: 18 Hl/Ha</p> <p>Fertilization: None</p> <p>Spraying: Propolis, sulphur, copper, clay, grapefruit seed extract</p> <p>Vinification: Alcoholic fermentation in stainless steel vats for 10 days</p> <p>Aging: MLF followed by 18 months aging in large, neutral oak barrels</p> <p>Bottling: waning moon of April 2014</p> <p>Production: 3,500</p>	<p>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.</p> <p><b>2012 VINTAGE</b></p> <p>2012 was a hot and dry year, with no rain from May to October – one of the warmest summers we've had on Etna. At the beginning of October we started tasting the grapes in the vineyards, but everything was quite unripe. The sugar was high while the acidity was low, and yet the plants were highly stressed to the point that the grapes were almost raisinated on the vine. All of the other winemakers harvested early as a result, but we felt the grapes' pH was still too low and the alcohol too high to follow suite, instead irrigating and waiting for the grapes to mature properly. We risked losing the harvest, but finally the rains came. After just two days, the components – sugars and acidity – came into balance, and so we harvested very quickly. Fortunately, nerello mascalese is a strong vine, and even in the worst years it can be revived</p> <p>The 2012 harvest in this contrada occurred on October 20<sup>th</sup>. The wine has combative, no-nonsense tannins, which are fortunately anything but green; the limestone soil gives the wine roundness and length. It is medium-bodied, more powerful than Contrada R. It embodies the notion of oenology.</p>
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