



PASSOPISCIARO

## Passopisciaro, Contrada "C" 2013

 <p>Blend: 100% Nerello Mascalese</p> <p>Vineyard age: 80 years</p> <p>Vineyard area: 1.3 hectares</p> <p>Vineyard density: 8,000 vines/Ha</p> <p>Vineyard altitude: 550 m asl</p> <p>Yield per hectare: 20 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 15 days</p> <p>Aging: MLF followed by 18 months aging in large, neutral oak barrels</p> <p>Bottling: waning moon of April 2015</p> <p>Production: 2,700 bottles</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 1.3 hectares of vines in this contrada.</p> <p><b>2013 VINTAGE</b></p> <p>As opposed to the 2012 vintage, which was a hot and dry year, 2013 was quite cold and rainy throughout the growing season. We waited until the middle of October to start tasting the red grapes in the vineyards, but everything was still quite unripe: there was still a taste of greenness in the grapes after the cold summer. However, at the end of October, we had almost a week of warm weather, which helped the grapes to reach maturation. The berries were small but healthy, with dark skins.</p> <p>Once in the cellar, the musts had an acidic quality, with intense and dark fruits, very different from the bright, round, and rich 2012. For Barolo lovers, 2013 is a vintage not to miss, because of its austerity and elegance, freshness and intensity.</p> <p>Contrada C is richer and denser for the year, dominated by its ripe red fruits. We picked in this Contrada on the 25th of October.</p>
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