



PASSOPISCIARO

Passopisciario, Contrada "C" 2014



Blend: 100% Nerello Mascalese

Vineyard age: 80 years

Vineyard area: 1.3 hectares

Vineyard density: 8,000 vines/Ha

Vineyard altitude: 550 m asl

Yield per hectare: 30.7 Hl/Ha

Fertilization: None

Spraying: Propolis, sulphur, copper, clay, grapefruit seed extract

Harvest: 25 October

Vinification: Alcoholic fermentation in stainless steel vats for 15 days

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

Bottling: waning moon of April 2016

Production: 4,000 bottles

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. Wines from Chiappemacine are rich and full, with flavors that strike right at the beginning of a sip. We own 1.3 hectares of vines in this contrada.

2014 VINTAGE

Throughout Europe, the short length of the harvest alone shows us that the 2014 vintage on Etna is an exceptional one. By October 20th, the grapes were already ripe up to the highest Contrada, and the harvest took off in just a few days everywhere on the mountain. Emerging from a sort of hibernation in the cooler 2013 vintage, they had a forceful, energetic disposition the following year. Looking back across the 2014 vintage, one can see now the great success in the way in which the days and nights of the year provided perfect conditions for the vines.

There is this languid quality in the wines of 2014. In them, there is a massive quality, full-bodied with powerful aromas that hover just above the surface of the wine, instead of leaping out of the glass. Nerello mascalese darkens only slightly, and every year the shade is different. This year, the fermentation caused the dark grapes to slowly yield their special garnet color, while the yeasts were moving through the massive musts. After running the wine into the large barrels and cement vats, it will need months to become recognizable because the slow progression of the wine in the winery corresponds perfectly to the slow progression of the vines in the vineyards throughout the year. It's apparent that the wine is dense, yet soft; it has the aroma of sandalwood, and each month it shows the same grand, free quality, which seems to defy the laws of gravity. The perfume of sandalwood in the 2014 vintage softens the more typical aromas of citrus fruits and camphor, typical of the lavas of Etna. It is in the mélange of these aromas in which the great luxury of this vintage is found.