




PASSOPISCIARO

Passopisciaro, Contrada "C" 2015

 <p>Blend: 100% Nerello Mascalese</p> <p>Vineyard age: 90 years</p> <p>Vineyard area: 1.3 hectares</p> <p>Vineyard density: 8,000 vines/Ha</p> <p>Vineyard altitude: 550 m/1,800 feet above sea level</p> <p>Yield per hectare: 30.7 Hl/Ha</p> <p>Fertilization: None</p> <p>Spraying: Propolis, sulphur, copper, clay, grapefruit seed extract</p> <p>Harvest: 17 October</p> <p>Vinification: Alcoholic fermentation in stainless steel vats for 15 days</p> <p>Aging: Malolactic fermentation followed by 18 months aging in large, neutral oak barrels</p> <p>Bottling: waning moon of April 2017</p> <p>Production: 3,950 bottles</p>	<p>Contrada Chiappemacine is a small domain and 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 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.</p> <h3>2015 VINTAGE</h3> <p>2015 was a quick and early-ripening year on Etna. It was a year of great vitality within the plants, fertilized in the well-watered soils from the rainy winter, followed by tremendous heat during the summer. The long period of rain in early October weakened the skins, with a nasty cloud hanging and dripping humidity for weeks, leaving dew every morning. The grapes began showing color, ripeness, and sweetness quite, while maintaining their searing acidity, bringing advanced ripening across our vineyards.</p> <p>The rains brought with them mold and other problems, so to keep them healthy, we returned again to the vineyards after our green harvest and began to pick out the unhealthy grapes from each bunch, one by one. We began to pick earlier in the month, starting in the lowest vineyards of Chiappemacine and Malpasso up to the vines just below Guardiola on the 16th of October. We picked in Chiappemacine on October 17th.</p> <p>The nerello wines from this vintage are good: mineral, salty, varietal wines. The vintage is not like 2012, not like 2014, but nonetheless a complete and structured picture of Mount Etna, with a good skeleton, high acidity, and low alcohol.</p>
---	--