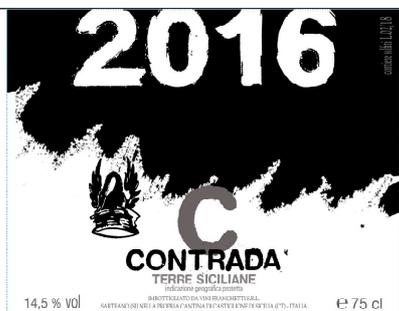




PASSOPISCIARO

Passopisciaro, Contrada "C" 2016



Blend: 100% Nerello Mascalese

Harvest: 21 October

Vineyard age: 90 years

Vineyard area: 1.3 hectares

Vineyard density: 8,000 vines/Ha

Vineyard altitude: 550 m/1,800 feet above sea level

Yield per hectare: 30.7 Hl/Ha

Fertilization: None

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

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 2018

Production: 4,000 bottles

From our lowest vineyard, located on a thin layer of lava with a limestone bed underneath. A rounder, softer mouth feel, it displays a more floral profile.

2016 VINTAGE

At Passopisciaro, 2016 gave us lean and steadily ripening grapes so that we were able to pick with an exact timing. I would run up every morning to find the same little jump forward in the vineyards then decide to give them another night. I would descend to the winery where the fluid procession of pickups loaded with nerello fruit from all our contradas had resumed.

First, one is surprised by the grapes' way of ripening on the vine. When grapes have been fermenting for three for three on four days, you begin to see the style of the wine just in time to help it along. Each year carries wine that we have never seen before, their makings not in the year's weather.

The character of this vintage will be similar across every territory of Italy: wines of 2016 will be smooth because the grapes were ripe; they will be gentle, because taste and color are coming away from the grapes effortlessly. We had no need to push and squeeze in the tank.