



PASSOPISCIARO

Passopisciaro, Contrada “C” 2017



Blend: 100% Nerello Mascalese

Harvest: 28 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, sulfur, 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 2019

Production: 3,720 bottles

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

2017 VINTAGE

The heatwaves that hit the mainland of Italy also came to Etna. With no drops in temperature that usually brighten the nights, the long, hot summer lasted until mid-September. We had to add a little water to the vines to help them through. The grapes had ripened steadily and gradually during late summer and, especially, fall. The advanced maturation in the grapes caused the harvest to begin more than a week earlier than usual and all at once, from October 20th to 29th. The nerello mascalese wines of 2017 are strong in body, powerful in structure, with notes of ripe red fruits, blood orange, pomegranate, and camphor.