



PASSOPISCIARO

## Passopisciario, Contrada “P” 2008



A large old domain at 650 m/2,100 ft a.s.l., Porcaria is Mount Etna’s famous and sought-after contrada because of the lush, robust wines it produces. The soil is made of a frail sheet of lava that splinters under one’s feet. We make wine from 1.5 hectares that we own in Porcaria.

Blend: 100% Nerello Mascalese

Vineyard age: 80 years

Vineyard area: 1.5 hectare

Vineyard density: 8,000 vines/Ha

Vineyard altitude: 650 m asl

Yield per hectare: 22 Hl/Ha

Fertilization: None

Spraying: Propolis, clay, grapefruit seed extract, sulphur

Vinification: Alcoholic fermentation on the skins in stainless steel vats for 15 days

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

Bottling: spring 2010 after fining

Production: 2,700 bottles

### 2008 VINTAGE

Viticulturally, the 2008 vintage started in 2007 when vines had reached the end of the November harvest unstressed from a tempered year and ready to enter the winter’s rest well nourished. There was then good hydration from repeated snowfalls on the mountain, and the hot three months of July, August and September were not able to stress the plants enough to halt the quick development through the growing and ripening stages. Some tiredness due to the dried-out soils came in October, but rains were already on the horizon and brought water in just the right quantity. They made the year a great vintage, with us picking continuously in this Contrada from the 25th to the end of the month. 2008 is the first year we decided to bottle this Contrada separately.