PASSOPISCIARO

Passopisciaro, Contrada "S" 2008

Blend: 100% Nerello Mascalese

Vineyard age: 80 years Vineyard

area: 1 hectare

Vineyard density: 8,000 vines/Ha

Vineyard altitude: 850 m asl Yield

per hectare: 25 Hl/Ha Fertilization:

None

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

Vinification: Alcoholic fermentation in stainless steel vats with skin contact for 15 days

Aging: MLF followed by 18-20 months aging in large, neutral oak barrels, followed by brief aging in bottle

Bottling: Spring 2010 after fining

Production: 2,000

This Contrada is located at 850 m/2,800 ft a.s.l on Mount Etna and lays on relatively new lava flow (400 years old) that has turned into thick gravel – in Sicilian, "sciara nuova" means "new lava flow." The wines produced from this site are deep, large fleshed and have a rich taste of fermented hay. We own 1 hectare of this cru.

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.

We harvested in this Contrada between November 1st and 15th. 2008 is the first year we decided to bottle this Contrada separately

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