



PASSOPISCIARO

Passopisciaro, Contrada "P" 2015



Blend: 100% Nerello Mascalese

Vineyard age: 90 years

Vineyard area: 1.5 hectare

Vineyard density: 8,000 vines/Ha

Vineyard altitude: 650 m/2,100 feet above sea level

Yield per hectare: 16 Hl/Ha

Spraying: Propolis, clay, grapefruit seed extract

Harvest: 12 October

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 2017

Production: 2,700 bottles

A large old domain on the northern side of the mountain, 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, facing directly north and thus receiving the most sunlight. The wines we make from here have aromas that are constantly changing, an exotic body, and an echo of burned sugar. We make wine from 1.5 hectares that we own in Porcaria.

2015 VINTAGE

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.

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 Porcaria on October 12th, the first vineyard to reach ripeness this vintage.

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.