



PASSOPISCIARO

## Passopisciaro, Contrada "R" 2015



Blend: 100% Nerello Mascalese

Vineyard age: over 100 years

Vineyard area: 1.7 hectares

Vineyard density: 8,000 vines/ha

Vineyard altitude: 1,000 meters/  
3,300 feet above sea level

Yield per hectare: 17.6 hl/ha

Spraying: Propolis, clay,  
grapefruit seed extract

Harvest: 27 October

Vinification: Alcoholic  
fermentation in stainless steel  
vats for 15 days

Malolactic fermentation: In large,  
neutral oak barrels

Aging: 18 months aging in large,  
neutral oak barrels

Bottling: waning moon of April  
2017

Production: 3,400 bottles

Our highest cru situated at the highest confines of viticulture on the northern side of Etna, Rampante is an ancient cru that produces one of the finest and the most aromatic wines of Etna, owing to the sandy oxidative character that this ancient lava has acquired. Due to the altitude, it is typically the last contrada to ripen; there is purity to this wine, with high acidity, brightness, and a lasting quality. We own and cultivate 1.7 hectares on this domain.

### 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. Because of the altitude, we were able to wait longer for the higher vines to come about, due to the cold, the sparser bunches, and lots of propolis to keep them healthy, finishing on October 27th. We picked in Rampante on the last day of harvest.

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.