



PASSOPISCIARO

Passopisciario, Contrada "R" 2016



Blend: 100% Nerello Mascalese

Harvest: 25 October

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

Vinification: Alcoholic
fermentation in stainless steel
vats for 15 days

Aging: Malolactic fermentation in
large, neutral oak barrels, then
18 months aging in large, neutral
oak barrels

Bottling: waning moon of April
2018

Production: 3,300 bottles

1,000 m asl. From century old vines growing on a very ancient lava spill with extremely fine granules in our highest vineyard. It is our most rarified and ethereal expression of Nerello Mascalese.

2016 VINTAGE

At Passopisciario, 2016 gave us lean and steadily ripening grapes so that we were able to pick with an exact timing. I would run up every morning to find the same little jump forward in the vineyards then decide to give them another night. I would descend to the winery where the fluid procession of pickups loaded with nerello fruit from all our contradas had resumed.

First, one is surprised by the grapes' way of ripening on the vine. When grapes have been fermenting for three or four days, you begin to see the style of the wine just in time to help it along. Each year carries wine that we have never seen before, their makings not in the year's weather.

The character of this vintage will be similar across every territory of Italy: wines of 2016 will be smooth because the grapes were ripe; they will be gentle, because taste and color are coming away from the grapes effortlessly. We had no need to push and squeeze in the tank.