



PASSOPISCIARO

Passopisciario, Contrada "G" 2017



Blend: 100% Nerello Mascalese

Harvest: 23 October

Vineyard age: over 100 years

Vineyard area: 2.3 hectares

Vineyard density: 8,000 vines/Ha

Vineyard altitude: 800 m asl

Yield per hectare: 13 Hl/Ha

Fertilization: None

Spraying: Propolis, clay,
grapefruit seed extract

Vinification: Alcoholic
fermentation in stainless steel
vats for 15 days

Aging: 18 months aging in large,
neutral oak barrels

Bottling: waning moon of April
2019

Production: 3,750 bottles

800 m asl. An ancient domain at the heart of the estate that produces a rich, juicy wine with fleshy red fruit and smoky mineral tones. Selection of 100+ year-old vines.

2017 VINTAGE

The heatwaves that hit the mainland of Italy also came to Etna. With no drops in temperature that usually brighten the nights, the long, hot summer lasted until mid-September. We had to add a little water to the vines to help them through. The grapes had ripened steadily and gradually during late summer and, especially, fall. The advanced maturation in the grapes caused the harvest to begin more than a week earlier than usual and all at once, from October 20th to 29th. The nerello mascalese wines of 2017 are strong in body, powerful in structure, with notes of ripe red fruits, blood orange, pomegranate, and camphor.