



Passopisciaro, Contrada "P" 2009



Blend: 100% Nerello Mascalese

Vineyard age: 80 years

Vineyard area: 1.5 hectare

Vineyard density: 8,000 vines/Ha

Vineyard altitude: 650 m asl

Yield per hectare: 13 Hl/Ha

Fertilization: None

Spraying: Propolis, clay,
grapefruit seed extract, sulphur

Vinification: Alcoholic
fermentation in stainless steel
vats for 12-15 days

Aging: MLF followed by 18
months aging in large, neutral
oak barrels

Production: 2,000 bottles

A large old domain at 650 m/2,100 ft a.s.l., 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. We make wine from 1.5 hectares that we own in Porcaria.

2009 VINTAGE

There was plenty of nourishment from the snow line at about 800 meters, extending and receding across the vineyards for most of the winter and into the spring. Then the furious weather changes of a high mountain mixed sunshine and drizzle until a dry summer set in. The sun on Etna works moderately but very steadily for all of three months, with a peculiar stress to the vineyards, which is that of a progressive drought of the soil and not the burning that is normally inflicted on the vines. In line with the weather trend of the last two years, 2009 featured earlier rains that fell at the end of September and again in mid-October, with prolonged dampness and low-cast skies. Luckily, nerello mascalese fares well with a certain amount of rain at the end of ripening. We picked this Contrada between October 25th and November 10th.