



PASSOPISCIARO

Passopisciario, Contrada "R" 2009



Blend: 100% Nerello Mascalese

Vineyard age: 100 years

Vineyard area: 1.7 hectares

Vineyard density: 8,000 vines/Ha

Vineyard altitude: 1,000 m asl

Yield per hectare: 15 Hl/Ha

Fertilization: None

Spraying: Clay, propolis, sulphur, copper, vitamin C

Harvest: between October 25-
November 10

Vinification: Alcoholic
fermentation in stainless steel
vats for 15 days

Aging: 18 months aging in large,
neutral oak barrels

REVIEWS

The Wine Advocate, 93+ points

Our highest cru at 1,000 m/3,300 ft a.s.l., 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 Mount Etna, because of the sandy character that the lava has acquired. Due to the altitude, it is typically the last contrada to ripen. We own and cultivate 1.7 hectares on this domain.

2009 VINTAGE

The weather in 2009 had a particular effect on our wines, giving them a greater tension and density than normal. Scattered rains through the end of September, then continual into the middle of October: the rising humidity prompted us to pick earlier than in other years in each of the various vineyards that rise across the northern face of the volcano at the different altitudes.

This earlier picking is at the origin of the particularly varietal flavor of the wines: a carnal, pleasantly obscene quality, this indigenous tenor surprising because it's little known, as nerello mascalese has only been cultivated and made into wine of quality for a short time on Etna. The Passopisciario wines of 2009 have the stuff of great aging potential, not least for the lovely changes that these aromas will undergo.

We picked in this Contrada between October 25th and November 10th.