



Passopisciaro, Contrada "S" 2009



Blend: 100% Nerello Mascalese

Vineyard age: 80 years

Vineyard area: 1 hectare

Vineyard density: 8,000 vines/Ha

Vineyard altitude: 850 m asl

Yield per hectare: 25 Hl/Ha

Fertilization: None

Spraying: Propolis, sulphur, clay, grapefruit seed extract

Vinification: Alcoholic fermentation in stainless steel vats for 15 days

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

Production: 2,000

This Contrada is located at 850 m/2,800 ft a.s.l. on Mount Etna and lays on relatively new lava flow (400 years old) that has turned into thick gravel – in Sicilian, “sciara nuova” means “new lava flow.” The wines produced from this site are deep, large fleshed and have a rich taste of fermented hay. We own 1 hectare of this cru.

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 gravel and long afternoon exposition in Sciaranuova – this vineyard is slightly turned toward the west – augmented the swift diurnal changes that arrived each evening. This intensified the strong varietal aromas and flavors of the nerello this year in this Cru. We picked from the 25th of October to the 31st.