



## Passopisciaro, Contrada "P" 2010



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: 19 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: 2,300 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.

### 2010 VINTAGE

The tropical menace: 2010 is just the vintage that would suggest such thing on Mount Etna, more than others ever before it with its plump berries and generous green growth. The mild temperature helped the kind of ripening that gives a soft, non-angular wine with an unctuous fruit at its center.

The full-bodied wines of this Cru are again apparent in this softer vintage. This will be the wine with the longest life, together with the Passopisciaro Rosso. We picked this Contrada on October 24th.