



PASSOPISCIARO

## Passopisciario, Contrada "R" 2011



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: Propolis, sulphur, copper, clay, vitamin C

Vinification: Alcoholic fermentation in stainless steel vats for 15 days

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

Bottling: April 2013

Production: 2,900

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.

### 2011 VINTAGE

Mount Etna had two lighter years, '09 and '10 that produced some fine and elegant wines, able to represent the gentle sophistication that grapes growing on the north side of the mountain can transmit to wine.

Instead, 2011 is what one calls a great vintage. Late rains and long season made it possible for growers to pick grapes that were able to convey extraordinary richness to the wines in every Contrada of the mountain. This is not, however, the overwhelming kind of vintage where massiveness chokes out some of the finer features of its wines.

There is in this vintage a measured and hard structure that contains and will elevate the growing richness of 2011. We picked in this contrada on November 5<sup>th</sup>.