



Passopisciaro, Contrada "P" 2012

 <p>Blend: 100% Nerello Mascalese</p> <p>Vineyard age: 80 years</p> <p>Vineyard area: 1.5 hectare</p> <p>Vineyard density: 8,000 vines/Ha</p> <p>Vineyard altitude: 650 m asl</p> <p>Yield per hectare: 13 Hl/Ha</p> <p>Fertilization: None</p> <p>Spraying: Propolis, sulphur, copper, clay, grapefruit seed extract</p> <p>Vinification: Alcoholic fermentation in stainless steel vats for 10 days</p> <p>Aging: MLF followed by 18 months aging in large, neutral oak barrels</p> <p>Bottling: waning moon of June 2014</p> <p>Production: 2,000 bottles</p>	<p>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.</p> <h3>2012 VINTAGE</h3> <p>2012 was a hot and dry year, with no rain from May to October – one of the warmest summers we've had on Etna. At the beginning of October we started tasting the grapes in the vineyards, but everything was quite unripe. The sugar was high while the acidity was low, and yet the plants were highly stressed to the point that the grapes were almost raisinated on the vine. All of the other winemakers harvested early as a result, but we felt the grapes' pH was still too low and the alcohol too high to follow suite, instead irrigating and waiting for the grapes to mature properly. We risked losing the harvest, but finally the rains came. After just two days, the components – sugars and acidity – came into balance, and so we harvested very quickly. Fortunately, nerello mascalese is a strong vine, and even in the worst years it can be revived</p> <p>We harvested in this Contrada on October 18th and 20th. This wine is huge, very dark, tarry, more mouth-filling than were the last two vintages. It is less like a nerello, not a midpalate wine, more akin to a nebbiolo. This vintage it has been overshadowed by the G cru in its depth; nonetheless it remains a quarterback, a mainstay among Franchetti's wines. It's a true reflection of agriculture.</p>
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