



Passopisciaro, Contrada "P" 2013



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: 17 Hl/Ha

Fertilization: None

Spraying: Propolis, 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

Bottling: waning moon of April
2015

Production: 2,297 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.

2013 VINTAGE

Throughout Europe, 2013 was a cold and delayed vintage, resulting in lighter wines this vintage. Contrada P 2013 is a luxurious wine that changes aromas continually: exotic, with a touch of burnt sugar. Blue fruits and black cherries are more apparent on the palate, with a richer and more velvety texture than the other nerellos of this vintage, given the full sun exposure the vineyard sees throughout the growing season. We picked in this Contrada on the 25th of October.