



PASSOPISCIARO

Passopisciario, Contrada PC 2018



Blend: 100% Chardonnay

Vineyard age: 18 years

Vineyard area: 0,5 hectares

Vineyard density: 12,300 vines/Ha

Vineyard altitude: 870-950 m asl

Yield per hectare: 48 HI/Ha

Fertilization: None

Spraying: Clay, propolis, grapefruit seed extract, copper, sulfur

Vinification: destemmed and cold soaked for 12 hours; alcoholic fermentation in large neutral oak barrels of no more than 20HL, followed by natural MLF in barrel

Aging: 10 months in large neutral oak on the lees, followed by an additional 12 months in bottle

Bottling: Waning moon of July 2019

Production: 2660 bottles

This wine is the fruit of the experience we've accumulated over the years in understanding our various parcels of chardonnay. Year after year, implementing precision viticulture where varying maturation levels were tracked separately, we began to separate the primary material in various phases of harvest and vinification, even within the same parcel. Our CONTRADA PC is the result and the clear demonstration of how, even with the same variety and position, Etna provides a range of unique and diverse expressions from angle to angle. CONTRADA PC comes from a minute parcel of chardonnay planted on small and laborious terraces between 870 and 950 meters, where the production is naturally limited and the maturation very particular and complex.

2018 VINTAGE

2018 was one of the rainiest and most tropical vintages we've seen on Etna in the last eight years, especially at the end of the summer. This year, we had to increase the number of times we passed through the vineyards to remove leaves mindfully, avoiding any burning but allowing air to pass through the canopy to mitigate the effects of this wet and humid climate. We countered effects of disease with natural products like clay and propolis as well. With immense effort, we were nonetheless able to harvest and produce a great wine this vintage; keeping this one remarkable parcel separate, we decided to bottle it as a single vineyard cru for the first time.

To emphasize the characteristics of this wine, special attention is paid to the lees; CONTRADA PC remains in contact with the fine lees for at least 6 months to enrich the wine and underscore its unique potential. Fining and bottling follow the cycles of the waning moon, in June and July respectively; the wine is not filtered. It spends an additional year in the bottle to arrive at its full potential and richness.