



Contrada C 2019 | Passopisciaro



Contrada Chiappemacine is a small district, located at 550m a.s.l., the lowest of the five. This vineyard produces a full and round wine because of the sandstone soil that is found at the limits of the lava flows. The breezes of the day and a few roots that reach up to the limestone give a full, frustrating and with body wine. We have 1,3 Ha of vineyard in this Contrada.

Vintage, 2019

A late-ripening year on Mt. Etna as well, the vintage was characterized by a decidedly cold spring during April and May, with a light frost over May 6-7. This persistent cold weather continued until the end of May without interruption, causing a significant delay in flowering, which itself continued until the middle of June.

June finally brought a gradual and constant increase in temperatures, with the chardonnay flowering first on the 13th, with subsequent fruit set, sparser this year. Then, toward the end of the month, we began to have incredibly high temperatures, peaking near 40 degrees Celsius (almost 104 degrees Fahrenheit); these heat spikes lasted until the end of September, allowing the vines to recuperate some of the time lost by the cold spring. This allowed us to begin thinning the berries at the start of August.

The Chardonnay harvest began later this year, on September 17th, and entering into October, we had an important jump in phenolic ripeness in the red berries thanks to a dramatic period in the diurnal cycle that occurred at the same time as the first quarter moon. This vintage brought about sinuous wines that are not too high in alcohol, with the right equilibrium between fresh fruit and vertical acidity, characteristics due to this final period of physiological maturity at the end of the winding growing season. A year of excellent quality since the rains spared us their odious inference.

Denomination	IGT Terre Siciliane
Area of production	Mount Etna, north side, Sicily
Blend	Nerello Mascalese 100%
Age of vineyard	90 years
Planting density	8000 plants per hectare
Altitude	550 m asl
Yield	38,5 Hl/Ha
Harvest-time	17 th of October
Type of harvest	Hand-selected
Fertilization	Nothing
Treatment	Clay, propolis, grapefruit seed extracts, copper and sulphur
Vinification	Steel vats for 15 days
Aging	18 months between cement vats and large oak barrels
Bottling	Waning moon of April 2021
Production	3,880 bottles