



PASSOPISCIARO

20th Anniversary | Passopisciario



To mark two decades of creating wines on Mt Etna, Andrea Franchetti has created this limited, one-off wine of only 1550 magnums. Made with the grapes sourced from each of our Contradas -Chiappemacine, Porcaria, Guardiola, Sciaranuova, Rampante, Malpasso, Favazza, Santo Spirito and Arcuria – the wine recalls the origins of Passopisciario before our move to bottle the single vineyards separately in 2008.

The enticing spiciness of Sciaranuova, the structure of Guardiola, the delicate flowers of Rampante, the juicy red fruits of Porcaria and the herbal notes of Chiappemacine come together to create an ethereal representation of our terroir.

With this wine we celebrate the past, the present and the future.

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.

Andrea Franchetti

Denomination	I.G.T. Terre Siciliane 2019
Area of production	Mount Etna, Sicily
Blend	Special selection of Nerello Mascalese grapes from our Contrade
Age of vineyard	About 100 years
Planting density	About 8000 plants per hectare
Altitude	550 - 1000 m asl
Yield	55 quintals of grapes per hectare
Harvest-time	From 21 to 31 of October
Type of harvest	Hand-selected
Fertilization	Nothing
Treatment	Clays, propolis, extracts of copper grapefruit seeds and sulphur
Vinification	Steel vats for 15 days or so
Aging	18 months between cement barrels and large wooden barrels
Bottling	Waning moon in May 2021