

## 2005 Passopisciario Franchetti

A Proprietary Blend Dry Red Table wine from Sicily, Italy

Source	Reviewer	Rating	Maturity	Current (Release) Cost
Wine Advocate # 175 Feb 2008	Antonio Galloni	95	Drink 2008 - 2020	\$105 (105)

The 2005 Franchetti is a much darker, richer wine made from Petit Verdot and Cesanese d'Affile planted at an extremely dense 12,000 plants per hectare. A richly-textured, sumptuous wine, it is loaded with dark cherries, earthiness and licorice sensations that flow from its opulent frame with notable distinction and class. The estate's Franchetti bottling could very well turn out to be a new benchmark in the Renaissance of Sicilian wines. It is not to be missed. Anticipated maturity: 2008-2020. Andrea Franchetti of Tenuta di Trinoro is among those who have recognized the unique qualities of the vineyards located on the hills of Mount Etna. These high-altitude vineyards give Franchetti the optimal conditions for gradual ripening and a late harvest that typically stretches in to mid-November, sometimes later. The wines Franchetti makes at his estate Passopisciario present a fascinating expression of his style and these terroirs. Importer: Tom Edward Wine, New York, NY; tel. (212) 233-1504

## 2005 Passopisciario Passopisciario

A Nerello Mascalese Dry Red Table wine from Sicily, Italy

Source	Reviewer	Rating	Maturity	Current (Release) Cost
Wine Advocate # 175 Feb 2008	Antonio Galloni	93	Drink 2008 - 2015	\$45 (45)

The 2005 Passopisciario (Nerello Mascalese) opens with suggestions of candied red cherries and raspberries. It is lithe and sensual on the palate, with an attractive liqueur-like, perfumed quality to its fruit. >From start to finish the wine reveals notable clarity and precision. This is a remarkable effort from this young property. Anticipated maturity: 2008-2015 Andrea Franchetti of Tenuta di Trinoro is among those who have recognized the unique qualities of the vineyards located on the hills of Mount Etna. These high-altitude vineyards give Franchetti the optimal conditions for gradual ripening and a late harvest that typically stretches in to mid-November, sometimes later. The wines Franchetti makes at his estate Passopisciario present a fascinating expression of his style and these terroirs. Importer: Tom Edward Wine, New York, NY; tel. (212) 233-1504