




PASSOPISCIARO

Passopisciario, Passorosso 2016

 <p>Blend: 100% Nerello Mascalese</p> <p>Harvest: 21-25 October</p> <p>Vineyard age: 80-110 years</p> <p>Vineyard density: 8,000 vines/Ha</p> <p>Vineyard altitude: 550-1,100 m/ 1,800 and 3,300 ft above sea level</p> <p>Yield per hectare: 40 Hl/Ha</p> <p>Spraying: Propolis, grapefruit seed extract, clay</p> <p>Vinification: Alcoholic fermentation for 15 days in steel vats; malolactic fermentation in large oak barrels</p> <p>Aging: 18 months in large oak barrels</p> <p>Bottling: waning moon of April 2018</p> <p>Production: 47,000 bottles</p>	<p><i>100% nerello mascalese. From ancient vines between 80-110 years old and from different terroirs on different lava flows and altitudes. 2001 first vintage.</i></p> <p>2016 VINTAGE</p> <p>At Passopisciario, 2016 gave us lean and steadily ripening grapes so that we were able to pick with an exact timing. I would run up every morning to find the same little jump forward in the vineyards then decide to give them another night. I would descend to the winery where the fluid procession of pickups loaded with nerello fruit from all our contradas had resumed.</p> <p>First, one is surprised by the grapes' way of ripening on the vine. When grapes have been fermenting for three for three on four days, you begin to see the style of the wine just in time to help it along. Each year carries wine that we have never seen before, their makings not in the year's weather.</p> <p>The character of this vintage will be similar across every territory of Italy: wines of 2016 will be smooth because the grapes were ripe; they will be gentle, because taste and color are coming away from the grapes effortlessly. We had no need to push and squeeze in the tank.</p>
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