




## Passopisciario, Franchetti 2010

 <b>FRANCHETTI</b> Blend: 100% Petit Verdot Vineyard age: 10 years Vineyard area: 2 hectares Vineyard density: 12,300 vines/Ha Vineyard altitude: 1,000 m asl Yield per hectare: 22 Hl/Ha Fertilization: None Spraying: Propolis, grapefruit seed extract, copper, sulphur, lime Vinification: Fermentation in 30hl steel vats for 12 days Aging: 6 months in new French oak barriques and 14 months in large cement vessels Production: 3,200 bottles	<p><b>Franchetti</b> is a wine made of petit verdot and cesanese d'Affile, planted at 1,000 meters/3,300 feet above sea level. On Etna, due to the volcanic soil, petit verdot becomes more peppery and spicy, leaner and stiffer in body, with high aromatics. Cesanese d'Affile, a grape from Lazio, is a more gentle, aromatic counter to the structure of the petit verdot, although with great aging potential. The result is a concentrated wine, black like the lavic soil and plumes of smoke that Etna belches forth: <i>"This is the wine that comes from an attempt to make a completely different wine on Mt. Etna, to express what my image of Aetnean wine could be like."</i></p> <p><b>2010 VINTAGE</b></p> <p>The tropical menace: 2010 is just the vintage that would suggest such thing on Mount Etna, more than others ever before it with its plump berries and generous green growth. Mild temperatures helped the kind of ripening that gives a soft, non-angular wine with an unctuous fruit at its center.</p> <p>The fruit lay long on the vine until it was harvested between October 21st and 29th. Because the petit verdot ripened beautifully, this is the second vintage – after the 2006 – in which we selected to show the grape on its own.</p>
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