




Passopisciario, Franchetti 2006

 <p>Blend: 100% Petit Verdot</p> <p>Vineyard age: 4 years</p> <p>Vineyard area: 2 hectares</p> <p>Vineyard density: 12,300 vines/Ha</p> <p>Vineyard altitude: 1,000 m asl</p> <p>Yield per hectare: 20 Hl/Ha</p> <p>Fertilization: None</p> <p>Spraying: Propolis, grapefruit seed extract, sulphur, clay</p> <p>Vinification: Fermentation in 30hl steel vats for 15 days</p> <p>MLF: New French oak barriques for 4 months</p> <p>Aging: New French oak barriques for 18 months</p> <p>Bottling: March 2008</p> <p>Production: 2,018 bottles</p>	<p>Franchetti 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>2006 VINTAGE</p> <p>Up at 1,000 meters on Mt. Etna, a powerful hot summer baked our vines in 2006. The slopes of the volcano had been covered with icy snow until April, and the plants had all the nourishment that they needed. That combination of good intake during growth and then heat in the summer made the skins strong, carrying the grapes safely all the way to the end of the ripening period. For this first vintage of Franchetti, we picked between October 25th and 30th and made a pure petit verdot wine.</p>
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