



PASSOPISCIARO

Passopisciaro, Contrada "R" 2008



Blend: 100% Nerello Mascalese

Vineyard age: 100 years

Vineyard area: 1.7 hectares

Vineyard density: 8,000 vines/Ha

Vineyard altitude: 1,000 m asl

Yield per hectare: 15 Hl/Ha

Fertilization: None

Spraying: Clay, propolis, sulphur, copper, grapefruit seed extract

Vinification: Alcoholic fermentation in stainless steel vats for 10 days

Aging: 18 months aging in large, neutral oak barrels

Our highest cru at 1,000 m/3,300 ft a.s.l., situated at the highest confines of viticulture on the northern side of Etna, Rampante is an ancient cru that produces one of the finest and the most aromatic wines of Mount Etna, because of the sandy character that the lava has acquired. Due to the altitude, it is typically the last contrada to ripen. We own and cultivate 1.7 hectares on this domaine.

2008 VINTAGE

Viticulturally, the 2008 vintage started in 2007 when vines had reached the end of the November harvest unstressed from a tempered year and ready to enter the winter's rest well nourished. There was then good hydration from repeated snowfalls on the mountain, and the hot three months of July, August and September were not able to stress the plants enough to halt the quick development through the growing and ripening stages. Some tiredness due to the dried-out soils came in October, but rains were already on the horizon and brought water in just the right quantity. They made the year a great vintage, with us picking continuously from the 23rd to the end of the month. 2008 is the first year we decided to bottle this Contrada separately.

Wines from here can be very pure, a bit like white wines, lithe, lifted, and long living. The cru that is harvested latest.