



PASSOPISCIARO

CONTRADA G 2022



Old Nerello Mascalese vines in Contrada Guardiola are 140 years old. They grow at around 800 meters/2,624 feet asl, where the Passopisciario estate is located, on a post-ellittic 15,000 year old pyroclastic soil, pure volcanic dust.

THE VINTAGE:

As soon as the 2021 harvest was over at the end of October, we witnessed a torrential rain that caused a flood, especially in the Randazzo area. Between the end of November and the end of December we saw more rain in all our vineyards, cold temperatures and snow at altitudes of 1.200/1.500 meters a.s.l. A great start to winter that created good water reserves in the soil.

2022 started off with rather cold temperatures. Budbreak was regular, and the spring rains further replenished our water reserves. This fact, combined with the very warm temperatures in early summer, contributed to a rapid development of the canopy.

We have around 7 hectares in this Contrada. This allowed us to get the best expression of this wine even in a challenging vintage as 2022 has been. Hand picking took place on October 8th

IN THE CELLAR:

Alcoholic fermentation in stainless steel vats. Aging 18 months in large Slavonian oak barrels. 3739 bottles have been bottled during the waning moon of April 2024.

THE WINE:

Deep and concentrated bouquet with dark fruits and spices. Bright minerality. Well structured and tense on the palate, well-embedded tannins, fruity and spicy sensations that follow one another. It is an important wine, nearly austere.