



PASSOPISCIARO

CONTRADA R 2022



Contrada Rampante is the highest contrada which rises above 1,000 meters/3,280 feet asl. This vineyard reaches the limit of vine cultivation on etna and the plants have to struggle to survive. The soil is made of very antique sandy and oxidized lava (4,000 years old). The vines reach 120 years of age. Thanks to the high altitude, this is always the last vineyard to be harvested.

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.

At 1000 meters asl, Rampante enjoys colder temperatures and less stress for the water reserves having less exposure to the sun light. This helped on getting a perfect ripening conditions. Hand picking took place on October 27th.

IN THE CELLAR:

Alcoholic fermentation in stainless steel vats. Aging 18 months in large Slavonian oak barrels. 3350 bottles have been bottled during the waning moon of April 2024.

THE WINE:

Vivid and juicy bouquet, very intense. Small red fruits, well ripen, and mediterranean herbs. The profile on the nose quickly evolve in the glass, showing a thousand of hints. Minerality is bright and well integrated. Structured and balanced on the palate, very lingering.