



PASSOPISCIARO

FRANCHETTI 2022

70% Petit Verdot, 30% Cesanese d’Affile



The wine Franchetti is a symbol of Andrea Franchetti’s encounter with Mount Etna. It is not a coincidence that this wine carries his name. It is an original wine on many points of view.

Its well known concentration come from the vineyards where the vines grow on an high density training system (12,300 vines per hectare/4,876 vines per acre) and undergo a severe green harvest. Vineyards are located aside the Passopisciaro winery, at 820-850 meters/2,690-2,788 feet asl on a 15,000 years old pyroclastic soil. The blend of the two varietals changes with every vintage to better interpret the characterising traits of the vintage.

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.

The vineyards where the grapes for the Franchetti grow are among the ones that are suffering more for climate change. But with a well-timed harvest on September 28th we could preserve freshness and character of petit Verdot and the great concentration and acidity of Cesanese d’Affile.

IN THE CELLAR:

After a traditional alcoholic fermentation in stainless steel vats, aging in french barriques for 4/6 months and then 12 months in large Slavonian oak barrel. 3,525 bottles were bottled during waning moon of April 2024.

THE WINE:

Dark fruits, black cherry and blueberries, wild blackberries, cassis, dried balsamic herbs. Well balanced on the palate. Important structure balanced by bright freshness, helping an easier drinking. Very persistent and long on the final.