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Passobianco rises from the encounter between Chardonnay and the deep soils of the contrade Guardiola and Montedolce where it digs its roots into pure lava dust and rocks, rich in minerals.

The Chardonnay cultivated on the steep terraces of these contrade between 850 and 950 meters / 2,788 and 2,952 feet develops an expression of joyous elegance and a deep minerality.

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# PASSOPISCIARO

## PASSOBIANCO 2024

### THE 2024 VINTAGE DIARY

The year 2023 left us without the slightest hint of the very cold winter that would reach us a bit later, and it really did! Until the end of February, clear, bright and cold winter days allowed us to work in the vineyards without losing a single hour of productivity.

Spring unfolded in the most classic and positive way as the warm days lengthened and the cool nights left us free from the fear of late frosts. Then came the flowering of our both abundant and beautifully formed clusters between late May and early June. Everything was wonderful. The fear of downy mildew from the previous year lingered, but the vineyards, well cared for, continued their vegetative cycle undisturbed. Everything seemed to shine emerald green before our eyes!

Then came the hot season, with scorching, intense, and unrelenting heat, both day and night. It forced us, where possible, to irrigate during the warm, starry nights. In early August, a restorative rain arrived, accompanied by some hailstones that inflicted serious damage to the grape clusters in the lower vineyards. While monitoring the vineyards to plan the thinning process, we even recorded instances of plants which had not made it due to the prolonged drought.

On the 19<sup>th</sup> of August the Chardonnay harvest began. The grapes were healthy and beautiful, thanks to meticulous care and management, with lush and dense foliage. This yielded a fresh, light wine with excellent acidity. We harvested the last Chardonnay plots on the 11<sup>th</sup> of September, respecting the individual ripening of each plot.

### IN THE CELLAR

In the cellar, 10% of the grapes underwent cold maceration to enhance their aromatic profile, while the rest were whole-cluster pressed to preserve freshness and minerality. Alcohol fermentation took place in stainless steel tanks at controlled temperatures between 22-24°C / 71-75°F, followed by malolactic fermentation in concrete tanks. The wine was aged on the lees, with 90% in concrete tanks and 10% in large oak barrels, without bâtonnage. During the waning moon of June 2025, a total of 43,812 bottles (0.75L) and 90 magnum were bottled.

### THE WINE

The elegant, ample bouquet of Passobianco 2024 reveals floral and fruity notes alongside subtle pastry nuances. On the palate, it expresses the essence of Etna's terroir through the harmony of acidity, minerality, and body, resulting in a wine that's both refined and seductive.