

PASSOPISCIARO

Before Andrea Franchetti visited Sicily in 2000, Mt. Etna's profession winegrowing community had all but disbanded over the period between WWII and 1981. Commercial-scale viticulture could not overcome the cost of growing grapes in such an extreme terrain and climate, and the major 1981 and 1991/1992 eruptions of Mt. Etna were the ultimate disincentive to struggling growers from investing even further. However some vines of Carricante and Nerello Mascalese did remain viable on the terraces of Etna, even going back before 1900. Franchetti approached an owner of one neglected vineyard, and the owner settled for 1/5th his original asking price just to be rid of the property once and for all.



Franchetti's first Mt. Etna vintage came out of the 2001 with fruit grown on a rented vineyard of Nerello Mascalese at 1,000 meters. The resulting wine from the Nerello was too light for Franchetti's preference, which typically leans towards more robust and extracted reds, so he supplemented the Nerello with another wine to produce 200 cases of a fuller-style red. Franchetti found that Nerello Mascalese often produced wines with notes of camphor and citrus that are the result of the volcanic lava soils, and the indigenous yeasts could prove temperamental. However just four harvests later, Franchetti's relentlessly artistic personality fashioned a representation of Nerello M. that met Franchetti's standards, stayed true to the typicity of the site, and even garnered some critical attention.

Passopisciario's Nerello Mascalese fruit produces an aromatic, lightly red-hued wine with wide and progressively-clear halo. This coloring is the result of Franchetti's choice to avoid deep extraction from the skins, but relying on the berry's juice to provide much of the coloring. The wines develop a sweet smokiness over time and age well in bottle up to and beyond eight years.

"PASSOROSSO"

PASSOPISCIARO IGT SICILIA



Varietal/Blend: 100% Nerello Mascalese

Farming: biodynamic practices / no fertilizers

Altitude: 500-1,000m

Soil: volcanic

Year Vineyards Planted: 1913-1943

Spraying: propolis, sulphur, copper, and vitamin C

Harvest Technique: by hand between Oct. 24th and Nov. 2nd

Yeast: selected yeasts

Fermentation: temperature-controlled fermentation in 30hl steel vats for 15 days

Malolactic: malolactic fermentation in barrel

Ageing: 18 months French oak 30hl and 50hl barrels

Alcohol: 15%

Fined: no

Filtered: no

Production #s: 36,800 bottles

Country: Italy

Region: Sicily

Sub Region: Etna

Vineyard: Malpasso, Guardiola, Santo Spirito, Favazza and Arcuria

Vineyard Size: 10ha / 8,000 vines per ha. / yielding 42HL/ha