

Contrada R 2020 | Passopisciaro



Denomination

IGT Terre Siciliane

Area of production

Mount Etna, north side, Sicily

Blend

Nerello Mascalese 100%

Age of vineyard

More than 100 years

Planting density

8000 plants per hectare

Altitude

1000M A.S.L

Yield

45 HI/Ha

Harvest-time

29th October

Type of harvest

Hand-selected

Fertilization

Nothing

Treatment

Clay, propolis, grapefruit seed extracts, copper and sulfur

Vinification

Steel vats

Aging

18 months in large oak barrels

Bottling

Waning moon April 2022

Production

3990 bottles

Contrada Rampante is the highest Contrada located over 1,000m high. The vineyard is located at the limits of vine cultivation on Etna. The extension is 1.7 hectares. Contrada R is one of the most delicate and aromatic wines that can be found on the slopes of the volcano. The soils are very old lava, sandier and more oxidized than other parts. Because of its remarkable height it is always the last vineyard to be harvested.

Annata 2020

The summer of 2020 was moderate with rains, and generally by the bad weather; at the end of the month July the heat returned, until the rain of 10th of August and finally those of early September.

Later, after the pools of white fermented and all went to the beach with the majestic mountain under the sun, came the rain accompanied by a little hail; A wind from the north blew all night and on the first of October the expected cold fell on the cities and villages.

For nearly a month the sky remained clear and from 14th of October all red grapes began to ripen.

The first to reach the winery was Cesanese d'Affile, more sensitive to the temperatures of mid-October.

It was the 24th of October when, after several tastings in the vineyard, Petit Verdot was also matured, the grapes brought with the aromas of oriental spices and a mixture of crunchy red fruits, with the achievement of maximum balance in the mouth at the dawn of the 26th of October; where we had to call even more harvesters from neighbouring counties to ensure we did not miss the moment.

Andrea Franchetti

