



PASSOPISCIARO

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Contrada G 2021 | Passopisciaro



Contrada Guardiola is an ancient district located between 800m and 1000m above sea level, on the edge of a recent flow of 1947 that stopped just before the vineyards. From the ancient vineyards a deep and complex wine is produced with a rich hint of red fruits. Only the grapes selected from the oldest vineyards are used for this cru that we started to produce in 2011.

Vintage 2021

2021 vintage on the northern side of Mount Etna can be defined as "bizarre".

Between November and December 2020 we had some rains, even copious in some moments, which brought a discreet water reserve to the plants, especially in the vineyards facing east. This was great for the new vineyard in Contrada Montedolce planted during 2020 Spring.

Starting into the new year, there was a thermic swing between early January and mid-February with rains and even some snow that barely reached the highest vineyards (800/1000 m.) and then an odd heat until the end of February and the beginning of March.

Spring surprises us with low temperatures until the end of May, making me "dream" of the seasonal regularity of past years.

But it's only a dream!

Suddenly, with the arrival of June, Summer arrives.

The vines, that were a bit late, explode now filling the valley and its splendid terraces with emerald green, going with rhythm towards flowering and fruit set. What a joy!!

Heat, heat and more heat lead us to manage the foliage like haute couture and to support the plants with generous irrigation at night. We don't need to water the old and centuries-old Nerello Mascalese vines that are able to draw lifeblood from their complex and deep root system.

Fiery sunrises and sunsets follow one another, catching the winegrower's attention! Suddenly, the Chardonnay grapes were ready to be harvested after August 15th, we promptly started bringing to the cellar perfect and fragrant grapes, these grapes will produce a more intense and fragrant wine.

We were waiting for the temperature drop and the moderate rains at the beginning of September and they finally arrived, allowing us to start red grapes harvest just before mid-October. Days of blue skies, cool and crystalline nights help us to carry out the several harvests of the red grape varieties with our usual style, thus creating red wines of perfect ripeness and good balance.

Vincenzo Lo Mauro

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	800M A.S.L.
Yield	55Q/Ha
Harvest time	19th October
Type of harvest	Hand selected
Fertilization	Manure
Treatment	Clay, propolis, grapefruit seed Extracts, copper and sulphur
Vinification	Steel vats
Aging	18 months in large oak barrels
Bottling	Waning moon April 2023
Production	4500 bottles

