



PASSOPISCIARO

vinous
Antonio Galloni
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Passopisciaro, Franchetti 2018



Unique blend of Petit Verdot and Cesanese d'Affile grown in Contrada Guardiola at 820 m asl. The winemaker's interpretation of a full-bodied wine on Etna.

2018 VINTAGE

2018 was one of the rainiest and most tropical vintages we've seen on Etna, especially at the end of the summer. This year, we had to increase the number of times we passed through the vineyards to remove leaves mindfully, avoiding any burning but allowing air to pass through the canopy to mitigate the effects of this wet and humid climate. We countered effects of disease with natural products like clay and propolis as well.

The Cesanese stood up well to the vintage's difficult nature, although we picked it slightly earlier than usual. It gives more pronounced aromas of orange blossom this vintage, while maintaining its typical acidity. The Petit Verdot was picked 10 days later, with the second quarter of the waxing moon, allowing us to bring in perfectly healthy grapes with a classical structure alongside the Mediterranean richness that growing here on Etna brings to this Bordeaux variety. Franchetti 2018 will be a long-lived wine, a quiet wine in its youth that will crescendo with years in bottle.

FRANCHETTI

Blend: 50% Petit Verdot; 50% Cesanese d'Affile

Harvest: 21-24 October

Vineyard age: 17 years

Vineyard area: 2 hectares

Vineyard density: 12,300 vines/Ha

Vineyard altitude: 900 meters/
2,900 feet above sea level

Yield per hectare: 17 Hl/Ha

Spraying: Propolis, grapefruit seed extract, clay

Vinification: Fermentation in 30hl steel vats for 14 days

Aging: 6 months in new French oak barriques and 14 months in large cement vessels

Bottling: waning moon of May 2020

Production: 3,930 bottles