



Passorosso 2019 | Passopisciaro



Denomination

Area of production

Blend

Age of vineyard

Planting density

Altitude

Yield

Harvest-time

Type of harvest

Fertilization

Treatment

Vinification

Aging

Bottling

Etna Rosso DOC

Mount Etna, Sicily

Nerello Mascalese 100%

From 80 to 110 years

8000 plants per hectare

500 - 800 m asl

49 HI/Ha

Late September/Early October

Hand-selected

Nothing

Clay, propolis, vitamin C

Steel vats for 15 days

18 months between cement vats and large oak barrels

Waning moon June 2021

A blend of ancient grapes of Nerello Mascalese from different vineyards located at different altitudes on the northern side of Etna. In general, the highest districts lie on more gravelly soils to coarser grain, while the lower ones on the finer and deeper soils composed of older lava flows, now oxidized and reduced to lava dust. This wine concentrates the characteristics of different terroirs in a single bottle to offer a global idea of a territory.

Vintage, 2019

A late-ripening year on Mt. Etna as well, the vintage was characterized by a decidedly cold spring during April and May, with a light frost over May 6-7. This persistent cold weather continued until the end of May without interruption, causing a significant delay in flowering, which itself continued until the middle of June.

June finally brought a gradual and constant increase in temperatures, with the chardonnay flowering first on the 13th, with subsequent fruit set, sparser this year. Then, toward the end of the month, we began to have incredibly high temperatures, peaking near 40 degrees Celsius (almost 104 degrees Fahrenheit); these heat spikes lasted until the end of September, allowing the vines to recuperate some of the time lost by the cold spring. This allowed us to begin thinning the berries at the start of August.

The Chardonnay harvest began later this year, on September 17th, and entering into October, we had an important jump in phenolic ripeness in the red berries thanks to a dramatic period in the diurnal cycle that occurred at the same time as the first quarter moon. This vintage brought about sinuous wines that are not too high in alcohol, with the right equilibrium between fresh fruit and vertical acidity, characteristics due to this final period of physiological maturity at the end of the winding growing season. A year of excellent quality since the rains spared us their odious inference.