

Contrada PC 2020 | Passopisciario



This wine is the fruit of the experience we've accumulated over the years in understanding our various parcels of Chardonnay. Year after year, implementing precision viticulture where varying maturation levels were tracked separately, we began to separate the primary material in various phases of harvest and vinification, even within the same parcel. Our CONTRADA PC is the result and the clear demonstration of how, even with the same variety and position, Etna provides a range of unique and diverse expressions from angle to angle. CONTRADA PC comes from a minute parcel of Chardonnay planted on small and laborious terraces between 870 and 950 meters, where the production is naturally limited and the maturation very particular and complex.

Vintage 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

Denomination	IGT Terre Siciliane
Area of production	Mount Etna, North side, Sicily
Blend	Chardonnay 100%
Age of vineyard	20 years
Planting density	12.300 plants per hectare
Altitude	870 – 950M A.S.L
Yield	55Hl/Ha
Harvest-time	27 th - 30 th August
Type of harvest	Hand-selected
Fertilization	Nothing
Treatment	Sulfur dust, copper, clay, propolis, seed extract grapefruit
Vinification	Destemmed and cold soaked for 12 hours; alcoholic fermentation in large neutral oak barrels of no more than 20HL, followed by natural MLF in wood containers
Aging	17 months in large oak barrels
Bottling	Waning moon March 2022
Production	6940 bottles

