

# Passopisciaro

## Franchetti “20 Anni Terre Siciliane IGP” (Wooden) 2019

### Tech Specs

Type:	Red Still Wine
Ingredients:	Nerello Mascalese 100%, Special selection of Nerello grapes from
Region/Subregion:	Sicily, Terre Siciliane IGT
Organic?	yes
Certifications?	Suolo e Salute
ABV:	14%

### A closer look...

Vineyard:	Grapes come from all the single vineyards of Contrada wines, In the Arcuria, Malpasso, Favazza, Guardiola and Feudo di mezzo districts, on 70–100 year–old vines, at an altitude of 500–1100 m. above sea level.
Soil:	Vulcanic soil, mostly vulcanic sand in the highest vineyards
Age of Vines:	1938 1960 1990
Vineyard Size:	15 hectares
Climate:	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.
Farming Methods:	Double guyot, green harvest with selection of the best bunches; final harvest is also made manually usually during the end of October
Fermentation Methods:	After destemming, a soft pressing takes place and the must stays in contact with the skins for about 15 days. Fermentation is started through a pie de cuve in stainless steel containers. The submerged cap technique is used to extrapolate fruity notes without exaggerating with tannins. After that, malolactic conversion happens naturally.
Winemaker:	There is a team that follow the direction of Andrea Franchetti
Elevage:	12 months in concrete tanks, 6 months in big oak casks. Bottling takes place in waning moon June.
Fining/Filtration:	No. light filtration
Residual Sugars:	<1 g/l
Acidity:	5.87 g/l
SO2:	40 mg/l

### All about this bottle

To celebrate the twentieth anniversary of our first vintage produced on Etna, Andrea Franchetti created this wine, a limited edition of only 1550 magnums. Produced with the grapes from each of our Contrade – Chiappemacine, Porcaria, Guardiola, Sciaranuova, Rampante, Malpasso, Favazza, Santo Spirito and Arcuria – the wine recalls the origins of Passopisciaro before our passage to the bottling of the individual vineyards in 2008

The seductive spices of Sciaranuova, the structure of Guardiola, delicate Rampante flowers, the juicy red fruits of Porcaria and the herbaceous notes of Chiappemacine come together to create one ethereal representation of our terroir. With this wine we celebrate the past, the present and the future.



**T EDWARD**