

Passopisciaro

Passo Bianco “Contrada PC”

2019

Tech Specs

Type:	White Still Wine
Ingredients:	Chardonnay
Region/Subregion:	Sicily, Etna / IGT Terre Siciliane
Organic?	yes
Certifications?	Suolo e Salute
ABV:	1300%

A closer look...

Vineyard:	Contrada PC
Soil:	Vulcanic soil, mostly volcanic sand in the highest vineyards
Age of Vines:	1938 1960 1990
Vineyard Size:	0.5 hectares
Farming Methods:	Double guyot, vineyard terracing, 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 12 hours. Fermentation is started through a pie de cuve in big oak casks. Maloactic conversion happens naturally
Winemaker:	There is a team that follow the direction of Andrea Franchetti
Elevage:	17 months in big oak casks. Bottling takes place in waning moon June.
Fining/Filtration:	No. light filtration
Residual Sugars:	<1 g/l
Acidity:	5.3 g/l
SO2:	40 mg/l

All about this bottle

The Bianco Contrada PC by Passopisciaro is a fine and elegant Etna white wine made from Chardonnay grapes, grown in a tiny plot located at 950 meters above sea level. Contrada PC is the highest Chardonnay Vineyard in Europe. Ferments and refines in large oak barrels to release a varied and intense sensorial profile, with rich aromas of elderberry, peaches, pineapple, citrus fruits and Mediterranean herbs, framed by a fresh, salty, dynamic and mineral sip.



EDWARD