



## PASSOPISCIARO



## Passopisciaro “Passobianco”

### CLASSIFICATION:

Terre Siciliane IGP.

### GRAPE VARIETIES:

100% Chardonnay.

### GROWING LOCATION:

Etna Volcano, Contrada Guardiola, Sicily, 2800-3300 ft a.s.l.

### VINEYARD:

14 years old vineyards, surface 10 acres on terraces, density 4900 vines/acre, yield 348 gal/acre.

### CULTIVATION - HARVEST:

Rows with Guyot system, no fertilization, spraying with clay, copper, propolis, grapefruit seed extract, sulphur, manual harvest with grape selection, harvest period 26 Aug - 7 Sept.

### MATURATION AND REFINEMENT:

Fermentation in stainless steel vats for 20 days at controlled temperature of 73.4°F . Refinement 12 months in cement vats and large oak barrels.

### TASTING NOTES:

“Bright straw-yellow. Rich buttery banana and pineapple but also lemon drop and grapefruit on the refined nose. Then similar flavors to the aromas with a vibrant saline backbone and very good lemony bite. A lovely wine with just a trace of alcoholic heat on the finish.”(Ian d’Agata - Passobianco 2015 - 90pts)

**ALCOHOL CONTENT:** 13.5% vol.

**RECOMMENDED PAIRINGS:** Seafood and shellfishes, scallops au gratin.

**SERVING TEMPERATURE:** 50°-54°F.

**BOTTLE SIZES AVAILABLE:** 0.75 l.

**PRODUCTION:** 26.000 bottles (vintage 2015).

**RATINGS:** Vinous (A. Galloni) vintage 2015 90 pts.



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