



PASSOPISCIARO



Passopisciario “Passorosso” Etna DOC

CLASSIFICATION:

Etna Rosso DOC

GRAPE VARIETIES:

100% Nerello Mascalese.

GROWING LOCATION:

Etna Volcano, Sicily, 1800-3600 ft a.s.l.

VINEYARD:

70-100 years old vineyards, density 3200 vines/acre, yield 420 gal/acre.

CULTIVATION - HARVEST:

Bush-trained, spraying with clay, copper, propolis, grapefruit seed extract, sulphur, manual harvest with grape selection, harvest period 12-27 October.

MATURATION AND REFINEMENT:

Fermentation in stainless steel vats for 15 days. Malolactic fermentation and aging 18 months in large oak barrels. Bottling in April during waning moon.

TASTING NOTES:

“Bright red. Perfumed aromas of rose and violet are complicated by cinnamon. Fresh, juicy and precise, with a hint of chlorophyll and menthol. Vibrant and very long with a persistent herbal note on the very floral, perfumed finish. 100% Nerello Mascalese grown in different contrade (about 60% from Guardiola, the rest is from Chiappemacine, Malpasso, and Favazza located within Calderara and Feudo di Mezzo).”(Ian d’Agata - Passobianco 2015 - 92pts)

ALCOHOL CONTENT: 14% vol.

RECOMMENDED PAIRINGS: Pasta and rice with meat sauce, red meat stew, grilled and roasted red meat.

SERVING TEMPERATURE: 65°-68°F.

BOTTLE SIZES AVAILABLE: 0.75 l.

PRODUCTION: 42.000 bottles (vintage 2015).

RATINGS: Vinous (A. Galloni) vintage 2015 92 pts.



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