

“Life is too short to drink bad wine”...
drink Bacco’s!

The Bacco Wine Times

Who is Bacco?
Bacco Selections is based in Pinehurst NC. We are direct importers and independent distributors of fine Italian wines in the Carolinas. Bacco, nevertheless is also the Roman God of wine.

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Andrea Franchetti

Andrea Franchetti is one of Italy’s most fascinating winemakers, bringing his intuitive and poetic worldview to the way he makes his wines. Born to an American mother and Italian father, raised in Rome surrounded by artists including his uncle Cy Twombly, exploration and experimentation have been in his blood. After working for years as an importer of fine wines into the US, he learned from and absorbed the philosophy of great winemakers of the Right Bank in Bordeaux, including Peter Sisseck, Alain Vauthier (Ausone), and Luc Thunévin (Valandraud). In his approach to winemaking, those lessons are apparent: high density planting, short pruning, drastic trimming of an already meager crop, and a very late harvest result in incredibly low yields of concentrated fruit. Production is limited, using only carefully cultivated estate-grown fruit. Andrea Franchetti works with two very different vineyard projects. Franchetti created



his first estate Tenuta di Trinoro from scratch, on rough farm and woodland in the far-flung reaches of southwest Tuscany. Though a significant challenge, this was equaled by his endeavor on the slopes of Mt. Etna, which involved the renaissance of reclaimed formerly abandoned terraces of vines upon Sicily’s live volcano. Both sites are extraordinary, complex, and poles apart in terms of terroir. From both his Tuscan and Sicilian estates, Franchetti has produced a portfolio of wines that is rich and diverse.



The estates: Trinoro & Passopisciaro



Tenuta di Trinoro is located in a remote corner of southeastern Tuscany. The 200-hectare estate (22 hectares are under vine, planted between 450 and 600 meters on southwestern facing slopes) sits in viticultural isolation in the Orcia Valley near Sarteano, where Tuscany meets Umbria and Lazio. Owner and winemaker Andrea Franchetti acquired the property in the 1980s and in the beginning of the 1990s started planting his first vines. The most important lesson he gleaned from a stint in Bordeaux was the crucial role played by terroir. He saw, in the rough woodland that would become Trinoro, clay-limestone and gravel soils reminiscent of those in Saint-Émilion. Only select parcels were suitable for vine-growing, amid a sea of blue clay, and those he cleared by hand and planted in the style of the Bordelais: high-density, meter-by-meter plantings, with cuttings brought over from some of the region’s great estates. Tight planting, high thinning, very low yields, extreme ripeness, and concentration of flavor characterize his winemaking style. The wines are highly perfumed and opulent, at once approachable and meant to be left to develop in the bottle over time. Placed under a mountain, Tenuta di Trinoro has a mosaic of soils. The vines, densely planted, are more than twenty years old and, with their extended root system, they have become able to render a distinct taste from every terrain of the estate.



Passopisciaro project started back in 2000 when Andrea decided to restore an old farm and cellars on the slopes of Mount Etna, an active volcano in northeastern Sicily. The winery sits at about 3,300 ft of altitude above the small wine town of Passopisciaro in the district of Castiglione di Sicilia, on the northern slope of the volcano. His first task was to clear and restore long-abandoned terraces of ancient vines on the northern slopes of the mountain, replanting at a density of 12,000 vines per hectare on thin lavic soil. His arrival on Etna helped to initiate the renaissance of viticulture on the mountain and an international discovery of the wines of Etna. At

Passopisciaro, he focuses on the native grape Nerello Mascalese and its various expressions of terroir and altitudes through a series of crus, as well as the varieties Chardonnay, Petit Verdot, and Cesanese d’Affile. The high altitude, sun-drenched vineyards are idyllic yet a constant plume of smoke and the odd ash-filled belch present a constant reminder that Etna is indeed a volcano with attitude, given to relatively frequent lava spills. These spills devastate the landscape, yet each flow leaves a unique mineral profile, giving rise to the notion of various terroirs, here called contrade. Significant temperature differences between day and night also play an important role, necessitating a longer growing period and this, in turn, contributes complexity and intensity, as do the profound mineral elements of the volcanic soils. anco, now Passobianco, in 2007, a 100% Chardonnay planted at 850-1,000 metres above sea level, with a fresh, mineral and aromatic profile reminiscent of the great whites of Burgundy.

“Involtini alla siciliana” Recipe

This is a traditional Sicilian dish originally from the Palermo aerea. Its stuffing may have variations in different areas of the region.

Ingredients (4-6 servings)

- Veal escalopes, 2 lb
- 1 red onion
- bayleaves
- E.V.O.O.

Stuffing

- bread crumbs, 6 oz
- 1 red onion
- pecorino or parmesan cheese, 6 oz
- pinenuts, 2 oz
- raisins, 2 oz
- E.V.O.O.
- Salt, pepper to taste



Preparation

Let the raisins soak in lukewarm water for 10 mins. Finely grate the cheese and put it in a bowl together with bread-crumbs, pinenuts, raisins (well drained). Finely mince the onion and cook it in a pan with 3 tbsp of EVOO until it gets almost like a cream. Mix it in the bowl, it needs to have a coarse consistency. Lightly oil the meat and stuff it, then make a roll, cut it in half to have a right measure. Pierce 3-4 rolls on a skewer separating each others with 1 bayleaf and 1 onion slice. Grill the skewers for about 2 mins per side. Serve it warm and pair with Passopisciaro Etna Rosso.

