

Passopisciaro

*Passobianco Terre Siciliane IGT*



Passobianco is a unique expression of the encounter between Chardonnay and the loose, deep soils of the contrade Guardiola and Montedolce where it digs its roots into pure lava dust and rocks, rich in minerals. The Chardonnay grows on the steep terraces of these contrade between 850 and 1.000 meters /2,788 and 3,280 feet and develops an expression of joyous elegance and deep minerality. This wine springs from the vision of Andrea Franchetti who was a natural pathfinder wherever he went. This characteristic is deeply imbedded in the Passopisciaro DNA.

Winemaking: 10% of the grapes underwent cold maceration to enhance their aromatic profile, while the rest were whole-cluster pressed to preserve freshness and minerality. ?Alcohol fermentation took place in stainless steel tanks at controlled temperatures between 22-24°C /71-75°F, followed by malolactic fermentation in concrete tanks.

Aging: The wine was aged on the lees, with 90% in concrete tanks and 10% in large oak barrels, without bâtonnage.

Grape varieties : 100% Chardonnay

Altitude : Between 850m and 950m ASL

Soil : Pure lava dust and rocks, rich in minerals from Guardiola and Montedolce

Alcohol : 13%

Tasting notes :

A distinctive Chardonnay from vineyards planted at an impressive 900-1,000 meters above sea level on ash-rich volcanic soils. The wine shows layered aromas of honey, toasted almond, saffron and Sicilian orange, carried by a supple, waxy mid-weight palate. Polished and expressive, with real charm.

Press Notes

Jeb Dunnuck

2023 93 points

Robert Parker Wine Advocate

2022 92 points

James Suckling

2023 95 points

