

## Passopisciaro

### *Passorosso Etna Rosso DOC*



To enjoy a glass of Passorosso Etna DOC is like making a trip around the Passopisciaro contrade. It brings to the table Nerello Mascalese selected from Passopisciaro's contrade lying between the altitudes of 550 and 800 meters / 1,804 and 2,624 feet and is a holistic expression of the Etna territory, bringing together many different lava soils. All vines which contribute to this wine are more than 100 years old.

Vinification: The extraction from skins and seeds was kept to a minimum with 8 to 9 days of maceration, while fermentation temperatures never exceeded 26-28C/79- 82F. The aging process, which lasted 16 months, took place mainly in large oak barrels to encourage the evolution of tannins, with a small portion aged in concrete vats.

**Grape varieties :** 100% Nerello Mascalese

**Altitude :** Between 550m and 800m meters ASL

**Soil :** Many different lava soils

**Alcohol :** 14.5%

**Tasting notes :**

Passorosso is both sleek and energetic, with a saline mineral edge that frames its vibrant red fruit and savory autumn spice tones. The palate is youthful and concentrated, yet lifted by a lively thread of acidity that keeps everything fresh and precise. A striking, top-tier Etna Rosso.

### Press Notes

Jeb Dunnuck

2023

93 points

Decanter

2022

93 points

James Suckling

2023

93 points

2022

94 points

