

GAMBERO ROSSO 2007



PASSOPISCIARO

Before Mount Etna and its ancient vineyards became a mecca for the new generation of winegrowers, Andrea Franchetti had already decided to make his new wine on side of the volcano. (Franchetti is the heart and soul as well as driving force behind Tuscany's "Tenuta di Trinoro" in Sarteano). Since the year 2000, Franchetti has made leaps and bounds. He bought the 40 hectare estate of Passopisciario; the estate had become an infertile land, covered in volcanic rock from recent eruptions. On the fifteen hectares which had had vines, he replanted them. Franchetti then started restoring the old villa in order to move into it. Cesanese, Nerello Mascalese and Petit Verdot are the new vines at an extremely dense planting at 12,000 plants. Some of the vines entered production in 2005, others will follow in 2006 including white grapes (he is experimenting, among others, viognier). In the meantime, Franchetti has been purchasing fruit from very old vineyards in the area in order to make his wine, Passopisciario, which is made with the local grape (Nerello Mascalese). He released the '04 vintage, a splendid accomplishment where the wine reaches perfect and complete expressiveness. It has an alluring dark-ruby colour and highly elegant and intense perfumes. Its is layered with red and black ripened berries, mountainous herbs and a balsamic touch that form an irresistible mix. When it touches the palate, it has a profound and abundant taste just as all of Andrea's wines do. Its fruity richness and extraordinary mineral depth is the secret and winning card of the great wines of Etna. And this is only the beginning of this venture. Tre Bicchieri 