

# Vini Franchetti

## “Terre Siciliane IGT”

### 2021

#### Tech Specs

<b>Type:</b>	Red Still Wine
<b>Ingredients:</b>	97% Petit Verdot, 3% Cesanese d’Affile
<b>Region/Subregion:</b>	Sicily, Catania
<b>Organic?</b>	Yes
<b>Vegan?</b>	Yes
<b>ABV:</b>	14.5%

#### A closer look...

<b>Total Production:</b>	300 cases
<b>Soil:</b>	Volcanic soils
<b>Age of Vines:</b>	1938, 1960, 1990
<b>Vineyard Size:</b>	15 ha
<b>Farming Methods:</b>	Hand harvested
<b>Fermentation Methods:</b>	After destemming and pressing, the must macerates for around 15 days. A pie de cuve starts fermentation in stainless steel, and a submerged cap extrapolates fruity notes without exaggerating tannins.
<b>Winemaker:</b>	There is a team that follow the direction of Andrea Franchetti
<b>Elevage:</b>	12 months in concrete tanks, 6 months in big oak casks. Bottling takes place in waning moon June.
<b>Fining/Filtration:</b>	No
<b>SO2:</b>	40 mg/l

#### All about this bottle

Passopisciaro’s flagship wine is a captivating blend of Petit Verdot and Cesanese d’Affile, grown on the rocky, volcanic soil of Contrada Guardiola. Originating from vineyards situated at an impressive elevation of up to 1,000 meters above sea level, this wine boasts an unparalleled concentration, expressing itself with a full-bodied character and dense tannins. However, the wine’s structure is beautifully balanced by a distinct mineral freshness and an array of spice aromatics. The wine’s appearance is a light and bright ruby red, while the nose is elegant and deep, revealing scents of small red fruits, cherries in alcohol, licorice, black pepper, and forest spices. On the palate, the wine is structured, full-bodied, expressive, and remarkably fresh, with a pronounced mineral character. The tannins are dense yet well-integrated, contributing to the wine’s overall complexity and harmony.

Passopisciaro is certified organic and uses only treatments with zero chemical impact: clays, propolis, vitamin C, natural copper, and sulfur.



**T** Edward

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