

## Passopisicaro

## Scinniri IGT Sicily

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Туре:	R	Red Still Wine								
Ingredients:	70	70%, Nerello Mascalese, Petit Verdot and Cesanese d'Affile 30%								
Region:	S	Sicily, Etna, , IGT Terre Siciliane								
Vineyard Size:	3	3 hectares, 500 to 900 meters above sea level								
Planted:	2	2000-2010 (Average Age: 15 Years)								
Farming Methods	s: 0	Organic Practices, Manual Labor, Green Harvest, The Guyot System								
Total Production:	4	400 cases per year								
Soil:	u ir	The soil in this region is primarily volcanic and sandy, distinguished by its unique texture and composition. As you head north, there is a noticeable increase in the presence of rocks, enhancing the complexity and diversity of the soil structure in this area.								
Climate:	lo te w	The climate of Mount Etna is distinctly mountainous, characterized by long, cold winters that often bring significant snowfall and freezing temperatures. In contrast, the summer months are marked by dry and windy conditions, with strong winds sweeping across the landscape, creating a stark contrast to the chilly winters.								
Fermentation:	2	Alcoholic fermentation occurs in stainless steel tanks at approximately 28 degrees Celsius. Racking takes place after about 10 to 15 days of maceration.								
Winemaker:	L	Lorenzo Fornaini								
Elevage:	10	10-12 months in a large cask, followed by 6 months in the bottle.								
Fining/Filtration:	N	No								
Acidity 0.32 g/l	L RS	0.18 g/L	ABV	14%	S02	50mg/L	Sizes	750ml		

Sustainable



Scinniri is an exquisite blend of three distinct grape varieties: Nerello Mascalese, Petit Verdot, and Cesanese d'Affile. These grapes are carefully cultivated on the northern slope of Etna, at altitudes ranging between 550 and 1,000 meters above sea level, where the unique terroir contributes to their exceptional quality. Unlike those chosen for classic wines, these specific grapes are selected for a special, limited production. This small batch, consisting of approximately 5,000 bottles, is meticulously produced and primarily reserved for friends and a few handpicked markets. The vineyards, located in this prestigious region, boast vines that range in age from 20 to an impressive 100 years, each adding its own character and depth to the wine. This careful curation and dedication to quality make Scinniri a truly remarkable and exclusive offering. In the Sicilian dialect, "Scinniri" means to go down. Scinniri is a complex wine featuring notes of ripe black fruits, including black cherries, blackberries, and plums, complemented by dried flowers and Mediterranean aromatic herbs. The palate is long, enhanced by the freshness and minerality characteristic of Nerello Mascalese. Extended aging softens the tannins, resulting in a voluptuous, elegant, and highly drinkable wine.

Manual labor, dry farming, green manure, and no pesticides or chemical substances used.

