

## Passiperduti 2021



**The Contessa Entellina estate:** *Where Donnafugata began*

*Passiperduti is a timeless Grillo, with a floral and elegant soul; it is characterized by notes of broom and of citrus fruits nuances. On the palate, it strikes for its marked minerality and persistence: a wine of great complexity.*

**PRODUCTION ZONE:** south-west Sicily, Contessa Entellina estate and neighboring areas

**DENOMINATION:** Sicilia Doc Grillo.

**GRAPES:** Grillo.

**TERRAINS & CLIMATE:** altitude from 400 to 500 m a.s.l. (1,312 – 1,640 ft); hilly orography; clay loam soils with a sub-alkaline reaction (pH 7.5 to 7.9) rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc) and total limestone from 20 to 35%. Mild winters with little rainfall. Warm, dry, ventilated summers. Substantial differences between day and night-time temperatures.

**VINEYARD:** VSP (Vertical Shoot Positioning) training with spurred cordon pruning, leaving 6 to 10 buds per plant. Density 4,600 - 5,200 plants per hectare (1,862-2,105 an acre), with yields of 6.5 - 7.5 tons/ha.

**VINTAGE:** at Contessa Entellina 615 mm of rain were recorded in the 2021 vintage, a figure slightly below the average\* of 645 mm of this area: rainfall was concentrated in winter, particularly in February and March, while spring was dry; in this season the delicate phases of

flowering and fruit set took regularly place. At the end of June there was a peak of heat which slowed down the vegetative phase of the plants, which was later compensated by lower temperatures in July. A further heat wave in the first two weeks of August accelerated ripening. The entire vegetative-production cycle was accompanied by intense and careful work in the vineyard and thus ended regularly. The quantity of grapes produced is slightly higher than in 2020 which - it must be remembered - was below the average. The quality is fully in line with the company objectives, oriented towards quality productions. \*The precipitation data are collected by SIAS, Sicilian Agrometeorological Service; the rainfall recorded from October 1st to September 30th of the following year is taken into account; the average is calculated starting from the 2003 harvest.

**HARVESTING:** manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The Grillo used to produce Passiperduti was harvested between last ten days of August and the first ten of September.

**VINIFICATION:** a further selection of the grapes in the cellar, on a vibrating table; after soft pressing, fermentation of the must follows in stainless steel, at a temperature of 14-16°C (57-61° F). Aging in tanks for three months and then at least three months in bottle before release.

**ANALYSIS DATA:** alcohol 13.38 % ABV - total acidity 5.5 g/l - pH 3.20.

**TASTING NOTES (21/03/2022):** Passiperduti 2021 displays a bright straw yellow color with greenish reflections. The nose is broad and deep with floral notes of lavender and broom; the bouquet is enriched with citrus scents - lime and candied cedar - and recalls hints of flint. On the palate it has good structure and is sapid, mineral, and persistent; it is a wine of marked complexity and elegance.

**AGING POTENTIAL:** to be enjoyed within 4/5 years.

**FOOD & WINE:** it matches perfectly with refined appetizers, raw fish and shellfish, vegetarian dishes, and white meat. tulip-shaped goblets of medium size and without bellies, it can be uncorked at time of serving, excellent at 10–12°C.

**VERSATILE IN CHARACTER COLLECTION:** An intriguing selection from aperitif to the dessert **WHEN YOU DESIRE TO:** Share the pleasure of food, matching different dishes with one wine. Spend time with your friends and intrigue them all, from the curious to the dedicated enthusiast.

**DIALOGUE WITH ART:** The name and label recall the serenity we feel when we contemplate nature. Passiperduti is a poetic and elegant wine capable of evoking some of the most representative lines of Italian literature: "L'infinito" by Giacomo Leopardi. *"Sempre caro mi fu quest'ermo colle, e questa siepe, ... Ma sedendo e mirando, interminati spazi di là da quella, .... mi sovvien l'eterno, ...e il naufragar m'è dolce in questo mare."*

**FIRST VINTAGE:** 2021.