

The Contessa Entellina
Estate

Passiperduti 2022

Sicilia Doc Grillo

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.

GRAPES

Grillo.

SOILS AND 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

thanks to favorable climatic conditions, the 2022 vintage produced excellent results. A total of 1,016 mm of rain has been recorded, compared to an average* of 665 mm. Rains were concentrated in autumn and spring (between the end of April and the first ten days of May), providing soils with an important water reserve supplemented by emergency irrigation in some vineyards. Among the 1,016 mm of rainfall recorded, 150 mm fell during the last week of September, after the end of harvest. Generally speaking, temperatures were in line with last year's average; only in June did temperatures peak slowing down the vegetative phase, which later resumed regularly as temperatures returned to their seasonal average. Compared to 2021, there was a slight decrease in production; however, the quality of the 2022 vintage is very good.

** 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.*

HARVEST

Grillo grapes to produce *Passiperduti* were harvested between August and the first week of September.

WINEMAKING AND AGING

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.

TASTING NOTES

Passiperduti 2022 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 notes of tropical fruits and citrus scents (lime and candied citron). On the palate it has good structure and is sapid, mineral, and persistent; it is a wine of marked complexity and elegance. (March 16th, 2022)

AGING POTENTIAL

To be enjoyed within 4/5 years.

ARTISTIC LABELS

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."

FOODPAIRING

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.

ANALYTICAL DATA

Alcohol 13.61% ABV, total acidity 5.4 g/l, pH 3.25.

FIRST VINTAGE

2021.