
CENTOPASSI 'CIMENTO DI PERRICONE'



Region: Sicily, Italy

Appellation: Sicilia DOC

Vineyard Site: Don Tommaso

Grapes: Perricone

Farming: Certified organic

Age of Vines: Planted in 2007

Altitude, Aspect & Soil Type: 400 M, SE Facing, Clay/Sand/Silt, highly waterproof, poor in limestone and organic matter

Typical Harvest Time: Mid September

Maceration & Fermentation: Eight days maceration, controlled low temperature fermentation in stainless steel using indigenous yeasts

Aging: Aged in used 50 hL casks for 8 months, 2 months in bottle

Finishing: Gentle filtration

Production: 4,000 bottles annually

Notes from Oliver:

'I Cento Passi,' the Hundred Steps, is an anti-Mafia film, and Centopassi wines are grown in vineyards confiscated from convicted Mafiosi, some of them notorious (such as Salvatore 'Toto' Riina). In other words the mere existence of this estate is a renunciation of the Mafia, and of the terrible effect that the Mafia has had on the people of Sicily for generations. We are proud to support Centopassi and Libera Terra, the organization behind it.

Centopassi's grapes come from various vineyards in the high Belice Corleonese Plateau, near the town of Corleone, south of Palermo. The Perricone variety comes from north-western Sicily, where it was once planted widely; now it is relatively rare because it is hard to manage, but it can express the beauty of this soil like few others grapes. The wine is deep purple in color, distinctive in aroma and flavor (berries, a hint of rose-petal), and shows striking earthy minerality.