
CENTOPASSI 'PIETRE A PURTEDDA DA GINESTRA'



Region: Sicily, Italy

Appellation: Terre Siciliane IGT

Vineyard Site: Portella della Ginestra

Grapes: Nerello Mascalese (70%), Nocera (30%)

Farming: Certified organic

Age of Vines: Planted in 2011

Altitude, Aspect & Soil Type: 950 M, SW Facing, 'regosuolo' - a reddish-brown, calcareous soil that is stony

Typical Harvest Time: End of October - first week of November

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

Aging: Aged in new and used puncheons for 18 months, 6 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. This single vineyard is an isolated plot, high on the plateau. The blend of grapes here is the same as for Faro, a tiny appellation near Messina in north-eastern Sicily, but transplanted to the western end of the island. The flagship of the estate, this distinctive blend of varieties make for a deep, complex red wine.