

Brut Metodo Classico

Sicilia DOC

100% Carricante

Metodo Classico from indigenous grapes cultivated in a climatically suitable environment.

Carricante harvested early and processed with the greatest care.

All the activity undertaken manually for a brut which expresses the black lands of Etna.

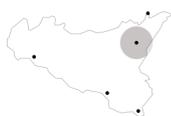


FIRST VINTAGE
2010

DISTRICT OF VINEYARD
Castiglione di Sicilia (CT)

VINEYARD
Sciarianuova

WINERY
Feudo di Mezzo



CERTIFIED
SOStain®



TYPE OF SOIL: perfectly placed and exposed land, black with lava sands and thus extraordinarily rich in minerals with abundant structure of large dimensions; surrounded by woods and more recent lava flows.

ALTITUDE: 850 metres above sea level.

YIELD PER HECTARE: 88 quintal.

TRAINING SYSTEM: espalier with spurred cordon and Guyot pruning systems.

PLANTING DENSITY: 5.050 plants per hectare.

METHOD OF CULTIVATION: according to the criteria of organic agriculture and SOSain® protocols; ground cover with wild plants to increase the organic substance, augmenting the vitality of the soil's microfauna; plant health protected by minimal quantities of sulphur and copper; phytophages deterred by useful insects, sexual confusion and application of natural restoratives such as zeolite, kaolin and vegetable extracts.

HARVESTING PERIOD: 19th-20th September.

VINIFICATION: the grapes are harvested early in crates, so as to preserve the acidity; they are then destalked and sent to soft pressing.

The decanted must is racked and ferments at 13 °C in stainless steel tanks. The wine thus obtained remains on the fine lees until January with continuous stirring; at the end of March it is prepared for tirage and bottling.

MATURATION: the wine remains on the lees for an average period of 20 months, at around 12 °C, and then is poured off.

ALCOHOL CONTENT: 12,4% vol.

TOTAL ACIDITY: 6,35 g/l

PH: 3,16

RESIDUAL SUGAR: 4,5 g/l

AGEING CAPACITY: from 5 to 10 years.

BOTTLE SIZE: 0,75 l; 1,5 l

WEIGHT OF BOTTLE: 835 g (0,75 l)

CORK: natural cork.

TASTING NOTES: A Metodo Classico from Etna? It's possible! An extraordinary surprise gifted by this Sicilian mountain, thanks to the freshness of Carricante harvested slightly earlier than usual and thanks to the fine sands which together succeed in generating not only floral and non-invasive aromas, but also a citric fruitiness of great minerality which sustains a refined and persistent effervescence. In the mouth the wine passes softly with a delicate flavour of citrus and passion fruit. A surprisingly enchanting taste, rich and marked by aromas of Mediterranean macchia at the finish.

PAIRING: Perfect to start or finish any evening, its acid freshness allows it to arrive where many wines would not dare to go such as with a fried dish or those of marked oiliness.

NOTES ON THE VINTAGE - ETNA 2019

A short description of the weather preceding the 2019 harvest.

In general we had an extraordinarily wet autumn, which replenished the ground's water reserves and in some way cooled the soil.

The winter was fairly mild, while the spring was prolonged with moderately low temperatures, particularly in May.

This combination of cool soil, a cold spring after a mild winter, determined an exceptionally late start to the harvest in the whole of Sicily except on Etna (details to follow).

In August the climate was ideal, no rain and not hot, though with a certain humidity. At the beginning of September some rain helped to perfect the final phase of ripening the grapes. September continued without surprises both to the west and the east.

This rain refreshed the vines on Etna, a perfect preparation and making up for the delay in the rest of Sicily, thanks to the absence of heavy rainfall and September's ideal temperatures.,

As September extended into October, when the harvest was completed in the rest of the island, we dealt with a harvest on Etna which was as trouble free as it was extraordinary.

The crucial month here for the quality of the grapes is August, when we hope for kind weather without excesses either of heat or rain for the final phase of the berries' growth. This is exactly what happened in 2019!

Thus we had an excellent preparation in August and then a September which was perhaps a little dry but good overall. In October we continued to harvest the Carricante grapes almost without a pause, something which is incredible on Etna.

The only negative note on the 2019 harvest regards the quantity; fewer grapes compared to last year as well as smaller clusters, but an excellent Carricante for healthy grapes, aromatic profile and quality of acidity.

In a few words, 2019 was a vintage for wine-lovers!