

# Eruzione 1614 Carricante 2018

Sicilia DOC

90% Carricante, 10% Riesling Renano

*The history of Etna is marked by the historic eruptions which have shaped it.*

*That of 1614 is legendary, it lasted 10 years, the longest ever recorded, which halted just on the border of the Sciaranuova vineyard.*

*The name is strongly evocative for our Cru of Etna, Carricante with a small addition of Rhine Riesling. Black soils at a certain height confer a fresh, fruity and mineral style.*

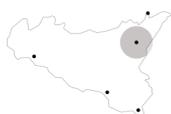


**FIRST VINTAGE**  
2009

**DISTRICT OF VINEYARD**  
Castiglione di Sicilia (CT)

**VINEYARD**  
Sciaranuova

**WINERY**  
Feudo di Mezzo



**CERTIFIED**  
SOStain®



**TYPE OF SOIL:** the land is perfectly placed with an excellent exposure, black with lava sands and extraordinarily rich in minerals with abundant texture of large elements; surrounded by woods and more recent lava flows.

**ALTITUDE:** 815 – 860 metres above sea level

**YIELD PER HECTARE:** Carricante 70 quintal;  
Riesling Renano 60 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 SOStain® protocols; ground cover of wild flowers to increase its organic content, to enhance the vitality of the soil's microfauna; plant health protected with sulphur and copper in small quantities; phytophages attacked with effective insects, sexual confusion and application of natural restoratives such as zeolite, kaolin and vegetable extract.

**HARVESTING PERIOD:** Carricante 15<sup>th</sup>-25<sup>th</sup> October; Riesling Renano 5<sup>th</sup> October

**VINIFICATION:** the grapes are gathered into crates, immediately refrigerated at 8 °C; selected by hand and sent to a light destalking and gentle pressing. The decanted must is racked and

ferments at 15 °C in stainless steel. The wine obtained remains on the lees with continual stirring until March.

**MATURATION:** stainless steel.

**BOTTLING:** September 2019.

**ALCOHOL CONTENT:** 12,5% vol.

**TOTAL ACIDITY:** 7,10 g/l

**PH:** 3,12

**AGEING CAPACITY:** a great potential for aging, from 7 to 10 years.

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

**WEIGHT OF BOTTLE:** 460 gr (0,75 l)

**CORK:** Single-piece natural cork.

**TASTING NOTES:** in this case, the very faint golden colour does not anticipate the explosion of aromas of ripe fruit and the aromatic load of white flowers which magically transport the drinker to the slopes of the volcano. On the palate the wine also succeeds in combining softness and boldness of taste with a drinkability rich with the authentic fruitiness of lemon peel and green apple, linked to a fascinating minerality which prolongs the finish.

**PAIRING:** An extraordinary companion to fish-based dishes of a certain oiliness and thus ideal for any gastronomic hopes entertained beside the sea.

## NOTES ON THE VINTAGE - ETNA 2018

Though this was certainly a harvest of alternating stages from the climatic point of view, the fears caused by the rain of 2018 were eventually dissipated by the gift of a good quality harvest, with differing characteristics in different areas of the island. It was certainly superior to 2017 and largely in line with previous vintages.

On Etna Carricante enjoyed a completely dry July and an August without excessive heat. Harvested in September the grapes arrived at the winery before the October rainfall, and immediately displayed an exceptional quality!