

Eruzione 1614 Carricante 2019

Sicilia DOC

90% Carricante, 10% Riesling Renano



FIRST VINTAGE
2009

DISTRICT OF VINEYARD
Castiglione di Sicilia (CT)

VINEYARD
Sciaranuova

WINERY
Feudo di Mezzo



CERTIFIED
SOSTAIN®



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.

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 18th – 22nd October; Riesling Renano 18th September.

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 until June.

MATURATION: stainless steel.

BOTTLING: September 2020.

ALCOHOL CONTENT: 12,8% vol.

TOTAL ACIDITY: 6,75 g/l

PH: 3,26

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 and the aromatic load of white flowers and fruits 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 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!