

# Eruzione 1614 Carricante 2020

Sicilia DOC

100% Carricante



**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 and from this vintage 100% Carricante. 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 80 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 16<sup>th</sup>- 19<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 between 10 and 18 °C in stainless steel.

The wine obtained remains on the fine lees with continual stirring until August.

**MATURATION:** stainless steel.

**BOTTLING:** September 2021.

**ALCOHOL CONTENT:** 12,35% vol.

**TOTAL ACIDITY:** 5,65 g/l

**PH:** 3,28

**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 2020

Never before 2020 has our team observed the harvest more closely and with more concentration. It was a case of making a virtue of necessity; the vineyard has been at the centre of our lives and our care. Nature has never stopped, in contrast to humanity, and we have followed behind. Almost as if excusing itself, we were sustained with well-timed rainfall and a particularly mild summer throughout Sicily. This brought about a memorable harvest, sometimes lacking in quantity but always of perfect quality.

Rainfall on Etna was in line with the decade's average, even though the distribution was different from usual: January and February were dry, July and August brought well regulated rain, fundamental for quality on the volcano! A vintage which, with some temperature variations in summer and autumn, demonstrated once again the importance of altitude which we have now observed for several years – better high than low! Carricante sharp, direct, aromatic and dense.