

Eruzione 1614 Nerello Mascalese 2018

Sicilia DOC

100% Nerello Mascalese

The history of the volcano is marked by the eruptions which have shaped it. That of 1614 is legendary; it lasted for 10 years, the longest ever recorded. The vines which produce this wine grow on this actual lava flow. Nerello Mascalese grown on these black soils at a height, for an intensely aromatic red wine with an elegant structure.

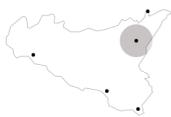


FIRST VINTAGE
2010

DISTRICT OF VINEYARD
Castiglione di Sicilia (CT)

VINEYARD
Sciarianuova

WINERY
Feudo di Mezzo



CERTIFIED
SOStain®



TYPE OF SOIL: the ground is perfectly placed and with excellent exposure, black with lava sands and due to this extraordinarily rich in minerals with abundant structure of large fragments, surrounded by woods and more recent lava flows.

ALTITUDE: 840-860 metres above sea level

YIELD PER HECTARE: 68 quintal.

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

PLANTING DENSITY: 5.050 plants per hectare.

METHOD OF CULTIVATION: according to the criteria of organic agriculture and SOSain® protocols; ground cover of wild flowers to augment the organic substance and increase the vitality of the soil's microfauna, defence of plant health using sulphur and copper in small quantities, prevention of phytophages with useful insects, sexual confusion and application of natural protections such as zeolite, kaolin and vegetable extracts.

HARVESTING PERIOD: 21th-23rd October.

VINIFICATION: the grapes are gathered into crates of about 16/17 kg, they are immediately refrigerated at 10 °C, then selected by hand. After destemming they ferment up to 25-26 °C in stainless steel vats and fermentation tanks, remaining on the skins from 21 to 35 days, with manual pressing and sometimes with short pumping-over, often with tanks being filled as

soon as the alcoholic fermentation is complete. They are then racked softly using a vertical press, and continue to the malolactic fermentation in stainless steel.

MATURATION: in 25 hl and 36 hl oak casks for 12 months.

BOTTLING: June 2020.

ALCOHOL CONTENT: 13,5% vol.

TOTAL ACIDITY: 5,20 g/l

PH: 3,46

AGEING CAPACITY: 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: This wine draws its tasting strength and extraordinary aromas of incense of medicinal herbs, hibiscus and wild fennel from the lava sands. The wine is luminous and lyrical, describing without filters the character and refinement of the great mountain red wines, though at latitudes near Africa. Tannins of compact density are drawn with elegance. The sweetness and generosity of wild fruit and currants mingles with aromas of incense and beeswax, a faint almost salty flavour invites a further sip.

PAIRING: The character of this wine allows the most courageous pairings with dishes of similar distinction. Game, truffles, rock fish with complex sauces, cheeses and salumi.

NOTES ON THE VINTAGE - ETNA 2018

Although this was certainly a vintage of contrasting stages from the weather point of view, the fears caused by the downpours of 2018 were eventually dissipated by a good quality harvest with varying characteristics in different parts of the island, but was certainly superior to that of 2017 and mostly in line with preceding years. The month of July on Etna had no rainfall and was an excellent preparation for the harvesting of Nerello Mascalese, which began in the ideal conditions provided by an August without excessive heat. The quantities were also very good.

The rainfall which arrived during the harvest gave the Nerello a less alcoholic, more fresh and autumnal profile.