

Eruzione 1614 Nerello Mascalese 2019

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
Sciaranuova

WINERY
Feudo di Mezzo



CERTIFIED
SOSain®



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: 22nd-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: July 2021.

ALCOHOL CONTENT: 13,7% vol.

TOTAL ACIDITY: 5 g/l

PH: 3,63

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 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. The only negative note on the 2019 harvest is on the quantity; fewer grapes compared with previous years, even for smaller bunches. Thus the red wines are very concentrated, not with alcohol but with colour and aromas which evolve in an extraordinary way.

A vintage for wine-makers!