

PLANETA



Eruzione 1614 Carricante 2018

Denomination: Sicilia DOC

90% Carricante, 10% Riesling

The history of Etna is studded with the historic eruptions which have shaped it. That of 1614 is legendary, lasting ten years and the longest ever recorded, halting just on the border of the vineyards of Sciaranuova. A name strongly evocative of our Cru dell'Etna; Carricante with a small addition of Riesling. High altitude black soils confer a fresh, savoury and mineral style.

FIRST VINTAGE	DISTRICT OF VINEYARD	VINEYARD	WINERY
2009	Castiglione di Sicilia (Catania)	Sciaranuova	Feudo di Mezzo



VINEYARD: Sciaranuova.

VARIETY: Carricante, Riesling.

TYPE OF SOIL: The land has perfect aspect and position, black with lava sands and due to this extraordinarily rich in minerals; surrounded by woods and more recent lava flows.

ALTITUDE: CARRICANTE 820 – 860 m a.s.l. RIESLING 815 m a.s.l.

YIELD PER HECTARE: CARRICANTE 70 quintal, RIESLING 60 quintals.

TRAINING SYSTEM: Guyot.

PLANTING DENSITY: 5,000 vines per hectare.

HARVESTING PERIOD: CARRICANTE 15-25 October. RIESLING 5 October.

VINIFICATION: The grapes are picked into crates and immediately refrigerated at 8°C, selected by hand and sent for light destalking and soft pressing; the decanted must is racked, inoculated with yeasts and fermented at 15°C in inox stainless steel; the wine thus obtained remains on the fine lees until March with continuous stirring.

BOTTLING PERIOD: end of March.

ALCOHOL CONTENT: 12,5% vol.

TOTAL ACIDITY: 7,10 g/l.

PH: 3,12

AGING CAPACITY: great potential, from 7 to 10 years.

BOTTLE SIZE: 0,75 l.

TASTING NOTES: In this case, the pale golden colour does not anticipate the explosion of aromas of ripe fruit and the aromatic content of white flowers which magically transport the taster to the slopes of Etna. On the palate as well the wine manages to combine softness and strength with a drinkable richness, with fruit flavours of lemon peel and green apple linked to an endearing mineral power which prolongs the finish.

MATCHING: An extraordinary companion for dishes based on fish of a certain oiliness and thus ideal for any gastronomic experience encountered by the sea.