



Eruzione 1614 Nerello Mascalese 2016

Denomination: Sicilia DOC

91% Nerello Mascalese, 9% Nerello Cappuccio

A constellation of eruption mark the vulcano's history, and the shape it took over time. The eruption of 1614 is legendary for being the longest history, lasting ten years. The vines used to make this wine actually grow on this lava flow. Nerello Mascalese, and a small amount of Nerello Cappuccio, is cultivated on high altitude black soils and aged in 25 and 36 hl oak barrels for approximately 14 months, resulting in a wine of intense aromas of sour cherry, cherry and beeswax with an elegant structure.

FIRST VINTAGE	DISTRICT OF VINEYARDS	VINEYARDS	WINERY
2010	Castiglione di Sicilia (Catania)	Pietramarina Sciaranuova and Feudo di Mezzo's old vines	Feudo di Mezzo



VINEYARDS: Pietramarina, Sciaranuova, Feudo di Mezzo.

VARIETY: Nerello Mascalese, Nerello Cappuccio.

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

ALTITUDE: PIETRAMARINA 510 m a.s.l. SCIARANUOVA 850 m a.s.l. FEUDO DI MEZZO 605 m a.s.l.

YIELD PER HECTARE: PIETRAMARINA 80 quintals, SCIARANUOVA 70 quintals, FEUDO DI MEZZO 50 quintals.

TRAINING SYSTEM: PIETRAMARINA Spurred cordon, SCIARANUOVA Spurred cordon, FEUDO DI MEZZO alberello.

PLANTING DENSITY: PIETRAMARINA 5,000 vines, SCIARANUOVA 5,000 vines, FEUDO DI MEZZO 10.000 vines.

HARVESTING PERIOD: PIETRAMARINA 15 October, SCIARANUOVA 27 October, FEUDO DI MEZZO 25 October.

VINIFICATION: the grapes are picked into crates and immediately refrigerated at 10°C, then selected by hand; after destalking they ferment at 25°C in stainless steel vats, remaining on the skins for 21 days, with short

stirrings; they are pressed softly with the vertical press, followed by malolactic fermentation in stainless steel, the wine thus obtained matures in oak barrels for 12 months.

BOTTLING PERIOD: April.

ALCOHOL CONTENT: 14% vol.

TOTAL ACIDITY: 5,2 g/l.

PH: 3,58.

AGING CAPACITY: from 7 to 10 years.

BOTTLE SIZE: 0,75 l., 1,5 l.

TASTING NOTES: This wine from lava sands presents its tasting strength and extraordinary aromas of incense and herbs, hibiscus and wild fennel. A luminous and lyrical wine which recounts without obstacles the character and refinement of great red mountain wines but at latitudes not far from Africa. The tannins of compact texture are extracted with elegance. The sweetness and generosity of wild fruits and currants merges with aromas of incense and beeswax and a light almost salty touch invites one to return to one's glass.

MATCHING: A wine whose character can allow the most audacious matchings with dishes of similar character. Game, dishes with truffles, fish with complex sauces, cheese and salamis.