

Eruzione 1614 Riesling 2019

Terre Siciliane IGT

100% Riesling renano



FIRST VINTAGE
2014

DISTRICT OF VINEYARD
Castiglione di Sicilia (CT)

VINEYARD
Sciarranuova

WINERY
Feudo di Mezzo



CERTIFIED
SOSTain®; 10.1 B



When we set eyes on Sciarranuova our research into white wines was our preeminent thought. Due to this, during our first and following years we planted 4,500 vines of Rhine Riesling. An extraordinary variety which loves lava soils and draws benefit from an altitude over 800 metres above sea level on terraces at the edge of the "sciara" created by the eruption of 1614, with its duration of ten years the longest in recorded history.

TYPE OF SOIL: ground of perfect situation and exposure, black with lava sands and due to this extraordinarily rich in minerals with abundant structure of large dimensions, surrounded by woods and more recent lava flows.

ALTITUDE: 815 metres above sea level.

YIELD PER HECTARE: 65 quintal.

TRAINING SYSTEM: espalier with Guyot pruning system.

PLANTING DENSITY: 5.050 plants per hectare.

METHOD OF CULTIVATION: according to the criteria of organic agriculture and SOSTain® protocols; ground cover of wild plants to increase the organic substance, favouring the soil's abundance of microfauna; plant health ensured with small quantities of sulphur and copper; control of phytophages with useful insects, sexual confusion and application of natural restoratives such as zeolite, kaolin and vegetable extracts.

HARVESTING PERIOD: 20th September.

VINIFICATION: the grapes are gathered in crates of 13-15 kg, immediately refrigerated at 8 °C, then selected by hand, sent to be destemmed and, after about six hours of maceration on the skins, to soft pressing. The decanted must is racked and ferments at about 15- 17 °C in stainless steel. The wine obtained stays on fine lees until March.

MATURATION: in stainless steel vats.

BOTTLING: July 2020.

ALCOHOL CONTENT: 14,57% vol.

TOTAL ACIDITY: 6,50 g/l

PH: 3,15

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

BOTTLE SIZE: 0,75 l

WEIGHT OF BOTTLE: 460 gr

CORK: STELVIN® Deluxe.

TASTING NOTES: a unique wine, the first Riesling on Etna and in Sicily. Light colour with green reflections, still young on the nose with all the typical precursors of the 'king's variety'; white apple, plum, lemon and yellow flowers. On the palate it is perfectly dry, without excessive acidity. The palate is perhaps its strong point in this youthful phase with that 'mineral' taste which experts debate and describe with difficulty.

PAIRING: its vibrant and pronounced fruity acidity combines well with all the 'pure' tastes; baked mackerel or steamed sea bream, dishes of rice and green vegetables, raw vegetables, in ethnic cuisine with sashimi or, changing continents, with quesadilla.

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 of the 2019 harvest was that of the quantity; fewer grapes compared to previous years, and also smaller clusters, but perfectly healthy and with excellent acidity.

A short harvest for our Rhine Riesling in 2019, but a vintage for wine-makers!