

Eruzione 1614 Riesling 2021

Terre Siciliane IGT

100% Riesling renano

When we set eyes on Sciaranuova 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, cultivated according to the criteria of sustainability and organicity, 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.

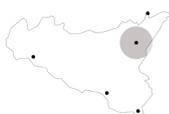


FIRST VINTAGE
2014

DISTRICT OF VINEYARD
Castiglione di Sicilia (CT)

VINEYARD
Sciaranuova

WINERY
Feudo di Mezzo



CERTIFIED
SOSustain®; 10.1 B



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 SOSustain® 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: 14th 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 6 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 for 10 months until March. For the first 6 months with bâtonnage every two weeks.

MATURATION: in stainless steel vats.

BOTTLING: September 2022.

ALCOHOL CONTENT: 13,50% vol.

RESIDUAL SUGARS: 2,4 g/l

TOTAL ACIDITY: 6,65 g/l

PH: 3,17

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 2021

The 2020/2021 winter in Sicily had decidedly less rainfall in the east (strangely also in the south on Etna and at Capo Milazzo), while there was slightly less rain than usual in the centre and to the west. During the agricultural year – that is October 2020 to September 2021, rainfall in the south-east was 40% less than the ten-year average. Definitely a memorable figure, and remedied with the necessary irrigation.

During the summer months – crucial for quality in Sicily – it is true that there were some very hot days but also that, numerically, there were fewer extremely hot days than in years such as 2017; the average temperature in the south-east was within the ten-year average. It was higher on Etna, where without a doubt the summer caused a reduction in the quantity of grapes, forcing us to carry out thinning activities.

What made the harvest definitely promising was the amount of summer rainfall, which was abundant for a Sicilian summer, in June, July and August. In between, dry days which were perfect for harvesting. A magic wand!

On Mount Etna, following a hotter and drier summer than usual, the ideal autumn climate brought high quality to the grapes. Really healthy grapes; production lower by 15/20%.

Generally a harvest requiring little need for selection and wines indicated as 'few but good'.