

Eruzione 1614 Pinot Nero 2019

Terre Siciliane IGT

100% Pinot Nero

Among the terraces of Sciaranuova, and on the edge of the sciarà formed by the historic eruption of 1614 which lasted for ten years, the smallest plot contains 3,000 plants of Pinot Nero. The variety has been cultivated in the area for centuries, though not in a widespread or consistent manner. The result is an absolutely original version of this aristocratic vine.



FIRST VINTAGE
2012

DISTRICT OF VINEYARD
Castiglione di Sicilia (CT)

VINEYARD
Sciaranuova

WINERY
Feudo di Mezzo



CERTIFIED
SOSain®; 10.1 B



TYPE OF SOIL: perfectly positioned and exposed land, black with lava sands and due to this extraordinarily rich with minerals with abundant structure of large dimensions; surrounded by woods and more recent lava flows.

ALTITUDE: 820 metres above sea level.

YIELD PER HECTARE: 42 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 SOSain® protocols: ground cover of wild plants to increase the organic substance, favouring the strength of the soil's microfauna; plant health ensured by small quantities of sulphur and copper; defence against phytophages with effective insects, sexual confusion and application of natural restoratives such as zeolite, kaolin and vegetable extracts.

HARVESTING PERIOD: 19th September.

VINIFICATION: the grapes are gathered in crates of about 14 kg, refrigerated at 10 degrees, then selected by hand and sent to be destalked, without being pressed, then placed to ferment in

open barrels – gradually raising the temperature to 26 °C – with light manual punching-down, 13 days remaining on the skins, followed by pressing in a basket press.

MATURATION: stainless steel.

BOTTLING: July 2020.

ALCOHOL CONTENT: 14,57% vol.

TOTAL ACIDITY: 4,65 g/l

PH: 3,70

AGEING CAPACITY: fine potential, up to 5 to 10 years.

BOTTLE SIZE: 0,75 l

WEIGHT OF BOTTLE: 460 gr

CORK: single-piece natural cork, DIAM®.

TASTING NOTES: flint, ink, wild plums and cherries are among the aromas of this very strange version of Pinot Noir. A lively red wine, gracious and elegant at the same time, velvety but reactive tannins in the mouth. 'Good vibrations'.

PAIRING: quail, woodcock and other refined dishes based on game.

Also perfect with a slice of fresh caciocavallo, or accompanying a sformato of cauliflower.

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!