

Eruzione 1614 Pinot Nero 2020

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
SOSStain®; 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 SOSStain® 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: 11th- 12nd 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: October 2021.

ALCOHOL CONTENT: 13,8% vol.

TOTAL ACIDITY: 5,2 g/l

PH: 3,47

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 2020

Never before 2020 has our team observed the harvest more closely and with more concentration. It was a case of making a virtue of necessity; the vineyard has been at the centre of our lives and our care. Nature has never stopped, in contrast to humanity, and we have followed behind. Almost as if excusing itself, we were sustained with well-timed rainfall and a particularly mild summer throughout Sicily. This brought about a memorable harvest, sometimes lacking in quantity but always of perfect quality.

Rainfall on Etna was in line with the decade's average, even though the distribution was different from usual: January and February were dry, July and August brought well regulated rain, fundamental for quality on the volcano! A vintage which, with some temperature variations in summer and autumn, demonstrated once again the importance of altitude which we have now observed for several years – better high than low! Pinot really elegant.