

# Eruzione 1614 Riesling 2020

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 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**  
SOSStain®; 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 SOSStain® 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:** 18<sup>th</sup> 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:** September 2021.

**ALCOHOL CONTENT:** 12,55% vol.

**TOTAL ACIDITY:** 6,2 g/l

**PH:** 3,25

**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 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! Riesling is perhaps better than ever.