

PLANETA

Eruzione 1614 Pinot Nero 2017

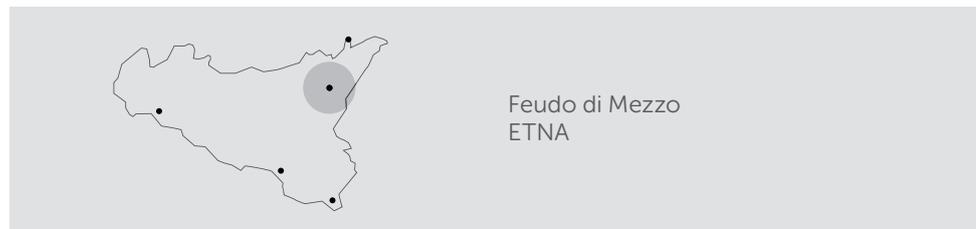
Denomination: Terre Siciliane IGT

100% Pinot Nero

The history of the volcano is marked by the eruptions which formed it; that of 1614 is legendary, lasting for ten years, and the longest in reported history. The vines which produce this wine grow on this particular lava flow. A small area contains the Pinot Nero which has been cultivated in this area for centuries, even if sparsely. The result is an absolutely original version of this noble variety.



FIRST VINTAGE	DISTRICT OF VINEYARD	VINEYARD	WINERY
2012	Castiglione di Sicilia (Catania)	Sciaranuova	Feudo di Mezzo



VINEYARD: Sciaranuova.

VARIETY: Pinot Noir.

TYPE OF SOIL: The land has a perfect location and position, soils are black due to the lava sands and thus particularly rich in minerals, and are surrounded by woods and more recent lava flows.

ALTITUDE: 820 m a.s.l.

YIELD PER HECTARE: 60 quintals.

TRAINING SYSTEM: Cordon.

PLANTING DENSITY: 5,000 vines per hectare.

HARVESTING PERIOD: 19 September.

VINIFICATION: The grapes are picked into crates, selected by hand and sent to be destalked, without being pressed. After inoculation they ferment in open tonneaux, at around 22°C, with gentle manual punching down, followed by 12 days lying on the skins, and pressing in a basket press.

MATURATION: 6 months in third passage tonneaux, afterwards in stainless steel.

BOTTLING PERIOD: July.

ALCOHOL CONTENT: 14% vol.

TOTAL ACIDITY: 4,90 g/l.

PH: 3,68.

AGING CAPACITY: great potential, from 5 to 10 years.

BOTTLE SIZE: 0,75 l.

TASTING NOTES: Flint, ink, wild plum and cherry are among the aromas of this special version of Pinot Nero. Velvety tannins which react in the mouth and procure a lively red wine, soft and elegant at the same time. *Good vibrations.*

MATCHING: Quail and woodcock, other fine dishes based on game. Also perfect with a slice of fresh caciocavallo cheese, or with a cauliflower soufflé.