

# Brut Metodo Classico

Sicilia DOC

100% Carricante

*Metodo Classico from indigenous grapes cultivated in a climatically suitable environment.*

*Carricante harvested early and processed with the greatest care.*

*All the activity undertaken manually for a brut which expresses the black lands of Etna.*



**FIRST VINTAGE**  
2010

**DISTRICT OF VINEYARD**  
Castiglione di Sicilia (CT)

**VINEYARD**  
Sciarianuova

**WINERY**  
Feudo di Mezzo



**CERTIFIED**  
SOSain®



**TYPE OF SOIL:** perfectly placed and exposed land, black with lava sands and thus extraordinarily rich in minerals with abundant structure of large dimensions; surrounded by woods and more recent lava flows.

**ALTITUDE:** 850 metres above sea level.

**YIELD PER HECTARE:** 88 quintal.

**TRAINING SYSTEM:** espalier with spurred cordon and Guyot pruning systems.

**PLANTING DENSITY:** 5.050 plants per hectare.

**METHOD OF CULTIVATION:** according to the criteria of organic agriculture and SOSain® protocols; ground cover with wild plants to increase the organic substance, augmenting the vitality of the soil's microfauna; plant health protected by minimal quantities of sulphur and copper; phytophages deterred by useful insects, sexual confusion and application of natural restoratives such as zeolite, kaolin and vegetable extracts.

**HARVESTING PERIOD:** 19<sup>th</sup>-20<sup>th</sup> September.

**VINIFICATION:** the grapes are harvested early in crates, so as to preserve the acidity; they are then destalked and sent to soft pressing.

The decanted must is racked and ferments at 13 °C in stainless steel tanks. The wine thus obtained remains on the fine lees until January with continuous stirring; at the end of March it is prepared for tirage and bottling.

**MATURATION:** the wine remains on the lees for an average period of 20 months, at around 12 °C, and then is poured off.

**ALCOHOL CONTENT:** 12,5% vol.

**TOTAL ACIDITY:** 6,50 g/l

**PH:** 3,11

**RESIDUAL SUGAR:** 4,4 g/l

**AGEING CAPACITY:** from 5 to 10 years.

**BOTTLE SIZE:** 0,75 l; 1,5 l

**WEIGHT OF BOTTLE:** 835 g (0,75 l)

**CORK:** natural cork.

**TASTING NOTES:** A Metodo Classico from Etna? It's possible! An extraordinary surprise gifted by this Sicilian mountain, thanks to the freshness of Carricante harvested slightly earlier than usual and thanks to the fine sands which together succeed in generating not only floral and non-invasive aromas, but also a citric fruitiness of great minerality which sustains a refined and persistent effervescence. In the mouth the wine passes softly with a delicate flavour of citrus and passion fruit. A surprisingly enchanting taste, rich and marked by aromas of Mediterranean macchia at the finish.

**PAIRING:** Perfect to start or finish any evening, its acid freshness allows it to arrive where many wines would not dare to go such as with a fried dish or those of marked oiliness.

## NOTES ON THE VINTAGE - ETNA 2021

The 2020 vintage in Sicily was of high quality but low production. For this reason the vines had sufficient strength to confront the following year. After more than ten years of sustainable agriculture and several years of conversion by Planeta, it was the first year of organic certification. Everything went extremely well and the climate was a great help.

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.

Budding occurred slightly earlier than usual but the onset of spring did not accentuate the process; we arrived at harvesting about a week early.

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!

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%, Carricante full and balanced.

The higher vines did better, but generally a harvest requiring little need for selection and wines indicated as 'few but good'.