

# Eruzione 1614 Nerello Mascalese 2020

Sicilia DOC

100% Nerello Mascalese

*The history of the volcano is marked by the eruptions which have shaped it. That of 1614 is legendary; it lasted for 10 years, the longest ever recorded. The vines which produce this wine grow on this actual lava flow. Nerello Mascalese grown on these black soils at a height, for an intensely aromatic red wine with an elegant structure.*



**FIRST VINTAGE**  
2010

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

**VINEYARD**  
Sciaranuova

**WINERY**  
Feudo di Mezzo



**CERTIFIED**  
SOStain®



**TYPE OF SOIL:** the ground is perfectly placed and with excellent exposure, black with lava sands and due to this extraordinarily rich in minerals with abundant structure of large fragments, surrounded by woods and more recent lava flows.

**ALTITUDE:** 840-860 metres above sea level

**YIELD PER HECTARE:** 68 quintal.

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

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

**METHOD OF CULTIVATION:** according to the criteria of organic agriculture and SOSain® protocols; ground cover of wild flowers to augment the organic substance and increase the vitality of the soil's microfauna, defence of plant health using sulphur and copper in small quantities, prevention of phytophages with useful insects, sexual confusion and application of natural protections such as zeolite, kaolin and vegetable extracts.

**HARVESTING PERIOD:** 22<sup>nd</sup>-23<sup>rd</sup> October.

**VINIFICATION:** the grapes were picked into crates of about 16/17 kg, and immediately chilled to 10 °C, then selected by hand. After destemming they ferment arriving up to 25-26 °C in concrete tanks and stainless steel vats, to remain on the skins from 16 to 40 days, being worked only with manual punch downs. The concrete tanks are being topped as soon as the alcoholic fermentation is complete, for a longer and

fine extraction. They are then racked and separated using a vertical press, and continued with the malolactic fermentation in stainless steel.

**MATURATION:** in 25 hl and 36 hl oak casks for 12 months.

**BOTTLING:** July 2022.

**ALCOHOL CONTENT:** 13,5% vol.

**TOTAL ACIDITY:** 4,95 g/l

**PH:** 3,62

**AGEING CAPACITY:** from 7 to 10 years.

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

**WEIGHT OF BOTTLE:** 460 gr (0,75 l)

**CORK:** single-piece natural cork.

**TASTING NOTES:** This wine draws its tasting strength and extraordinary aromas of incense of medicinal herbs, hibiscus and wild fennel from the lava sands. The wine is luminous and lyrical, describing without filters the character and refinement of the great mountain red wines, though at latitudes near Africa. Tannins of compact density are drawn with elegance. The sweetness and generosity of wild fruit and currants mingles with aromas of incense and beeswax, a faint almost salty flavour invites a further sip.

**PAIRING:** The character of this wine allows the most courageous pairings with dishes of similar distinction. Game, truffles, rock fish with complex sauces, cheeses and salumi.

## NOTES ON THE VINTAGE - ETNA 2020

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!

Nerello Mascalese really elegant.