

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, cultivated according to the criteria of sustainability and organicity.



FIRST VINTAGE
2010

DISTRICT OF VINEYARD
Castiglione di Sicilia (CT)

VINEYARD
Sciaranuova

WINERY
Feudo di Mezzo



CERTIFIED
SOStain®



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 SOStain® 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: 15th-17th 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: 7,10 g/l

PH: 2,96

RESIDUAL SUGAR: 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 2022

Sicily and Planeta record a great quality 2022 harvest.

An average production lower by about 12% (to be better defined in the different areas) and a dry summer which determined extremely healthy grapes, with a very low fungal load. A harvest that - despite extreme weather conditions - magically balanced out: the very heavy late autumn rains made up for the winter drought; the high average temperatures of June and July were offset by an ideal August - October. From chaos to peace.

Even on Etna, the summer was hot, with June and July above the average, August below the average and then September and October with wonderful dry weather, after the 105 mm rainfall in August.

The resulting wines certainly have a supporting acidity, as it did not rain as usual just around harvest time, and are ripe and full. Carricante less slim-bodied than usual but with an intact acidity: this is the magic of volcanic soils, combined with the altitude of our vineyards. Also in terms of quantity, a harvest second only to 2018.