

Eruzione 1614 Carricante 2022

Sicilia DOC

100% Carricante

The history of Etna is marked by the historic eruptions which have shaped it.

That of 1614 is legendary, it lasted 10 years, the longest ever recorded, which halted just on the border of the Sciaranuova vineyard, , cultivated according to the criteria of sustainability and organicity.

The name is strongly evocative for our Cru of Etna and from this vintage 100% Carricante.

Black soils at a certain height confer a fresh, fruity and mineral style.



FIRST VINTAGE
2009

DISTRICT OF VINEYARD
Castiglione di Sicilia (CT)

VINEYARD
Sciaranuova

WINERY
Feudo di Mezzo



CERTIFIED
Organic Wine; SOStain®



TYPE OF SOIL: terraces on the slopes of Etna and soils with perfect exposure, black with lava sands and extraordinarily rich in minerals with abundant texture of large elements; surrounded by woods and more recent lava flows.

ALTITUDE: 815 – 860 metres above sea level

YIELD PER HECTARE: Carricante 80 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 of wild flowers to increase its organic content, to enhance the vitality of the soil's microfauna; plant health protected with sulphur and copper in small quantities; phytophages attacked with effective insects, sexual confusion and application of natural restoratives such as zeolite, kaolin and vegetable extract.

HARVESTING PERIOD: 3rd - 6th October.

VINIFICATION: the grapes are gathered into crates, immediately refrigerated at 8 °C; selected by hand and sent to a light destalking and gentle pressing. The decanted must is racked and ferments between 10 and 18 °C in stainless steel.

The wine obtained remains on the fine lees with continual stirring until August.

MATURATION: stainless steel.

BOTTLING: January 2024.

ALCOHOL CONTENT: 13,5% vol.

TOTAL ACIDITY: 6,85 g/l

PH: 3,23

AGEING CAPACITY: a great potential for aging, from 7 to 10 years.

BOTTLE SIZE: 0,75 l.

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

CORK: Stelvin® Deluxe.

TASTING NOTES: very pale golden color; on the nose, the volcano reveals scents of white and yellow flowers (wild pear, elderberry, and alaster); notes of French honeysuckle honey, beeswax, and chestnut blossoms: if minerality had a scent, it would be that of Eruzione 2021. On the palate, the wine shows its authority/altitude; with a sharp and consistent acidity. Flavors of green apple, orange wood, freshly harvested wheat.

PAIRING: An excellent match with fish, white meat and not too aged cheese.

NOTES ON THE VINTAGE - ETNA 2022

Sicily and Planeta record a great quality 2022 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.

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.