

# Eruzione 1614 Carricante 2023

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.*

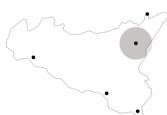


**FIRST VINTAGE**  
2009

**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:** 2<sup>nd</sup> - 7<sup>th</sup> 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 yellow. On the nose, the volcano reveals scents of white and yellow flowers (wild pear, elderflower, and borage); notes of French honeysuckle honey, beeswax, and chestnut blossoms; a scent from memory that is wheat, or rather the places where it was stored. If minerality had a scent, it would be that of Sciaranuova white wines. On the palate, the wine shows its authority and altitude, with a sharp and consistent acidity. Flavours of Granny Smith apples, orange wood, and freshly harvested wheat.

**PAIRING:** An excellent match with fish dishes, white meat, and mild cheeses.

## NOTES ON THE VINTAGE - ETNA 2023

The year 2023 on Mount Etna will be remembered for production that was decidedly below average. The quantity of grapes was already low after flowering, perhaps also because of the May and June rains which affected the vineyards - as is normal in high-altitude viticulture – during the delicate phase of flowering and fruit setting. Few bunches, or at least fewer than usual and very healthy grapes. The July heat did not affect the delicate stages of maturation, which therefore on Etna was homogeneous. A long summer and a dry autumn have given intense and thick Etna grapes.