

Eruzione 1614 Carricante 2024

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: 30th September - 2nd 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: September 2025.

ALCOHOL CONTENT: 13% vol.

TOTAL ACIDITY: 5,48 g/l

PH: 3,39

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 2024

2024 Etna harvest was perfect. Winter and spring were mild, followed by light but perfectly distributed rains, as if an orchestra conductor had guided them, accompanying the vines until the harvest in a state of grace. It was a symphony without intermissions, conducted with energy and joy. Quantitatively, the 15% increase over the average makes this vintage particularly memorable.