

# Eruzione 1614 Nerello Mascalese 2021

Sicilia DOC

100% Nerello Mascalese



**FIRST VINTAGE**  
2010

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

**VINEYARD**  
Sciaranuova

**WINERY**  
Feudo di Mezzo



**CERTIFIED**  
SOSStain®



*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.*

**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:** 840-865metres 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 SOSStain® 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:** 1<sup>st</sup>-16<sup>th</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:** December 2023.

**ALCOHOL CONTENT:** 14% vol.

**TOTAL ACIDITY:** 5,88 g/l

**PH:** 3,38

**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:** The color is that of the Etna vine variety: pale but fascinating red. On the nose, extraordinary scents of incense and medicinal herbs, hibiscus; hints of red and Autumn fruit (cherry, chestnut), orange blossom honey closes the aromatic symphonies. Versatile, 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 2021

The winter 2020/2021 in Sicily had little rainfall in Sicily. During the agricultural year – that is October 2020 to September 2021, rainfall in the south-east was 40% less than the ten-year average.

Budding occurred slightly earlier than usual but the onset of spring did not accentuate the process; we arrived at harvesting about a week early.

The average temperature in the south-east was within the ten-year average. It was higher on Etna, where without a doubt the summer caused a reduction in the quantity of grapes, forcing us to carry out thinning activities.

What made the harvest definitely promising was the amount of summer rainfall, which was abundant for a Sicilian summer, in June, July and August. In between, dry days which were perfect for harvesting. A magic wand!

Really healthy grapes; production lower by 15/20%. The higher vines did better, but generally a harvest requiring little need for selection and wines indicated as 'few but good'.