

Eruzione 1614 Nerello Mascalese 2022

Sicilia DOC

100% Nerello Mascalese



FIRST VINTAGE
2010

DISTRICT OF VINEYARD
Castiglione di Sicilia (CT)

VINEYARD
Sciaranuova

WINERY
Feudo di Mezzo



CERTIFIED
Organic Wine;
SOStain®; 10.1 B



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, cultivated according to the criteria of sustainability and organicity, 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 SOStain® 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: 17th-19th October.

VINIFICATION: the grapes, harvested in crates holding approximately 16-17 kg, were immediately chilled to 10°C and then hand-sorted. After only destemming, they fermented at 25-26°C in concrete and stainless steel tanks, with only manual punchdowns. The concrete tanks were filled immediately after the end of alcoholic fermentation and remained with a submerged cap until 40 days for a finer extraction. They were then

racked using a vertical press, to continue with the malolactic fermentation in stainless steel.

MATURATION: in 25 hl and 36 hl oak casks for 13 months.

BOTTLING: July 2024.

ALCOHOL CONTENT: 14% vol.

TOTAL ACIDITY: 5,5 g/l

PH: 3,48

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 colour is typical of Mount Etna grape varieties: pale but fascinating red. On the nose, extraordinary aromas of incense, *piper nigrum*, medicinal herbs, and hibiscus; hints of red and autumn fruit (cherry, chestnut), with French honeysuckle honey closing the aromatic symphony. Versatile, it describes without filters the character and refinement of great mountain red wines, though at latitudes near Africa. Tannins of compact density are drawn with elegance. The sweetness and generosity of wild berries and currants mingles with aromas of incense and beeswax, and a faint almost salty flavour invites a further sip.

PAIRING: A wine whose character allows for very bold pairings with dishes of similar character: game, truffle dishes, rockfish even with complex sauces, cheeses, and cold cuts.

NOTES ON THE VINTAGE - ETNA 2022

Sicily and Planeta record a great quality 2022 harvest.

The extraordinary general quality of the 2022 harvest on Etna can be explained by considering that rainfall in the month of August was much higher than the historical average. This transformed a harvest that could have had a different result into a triumphal ride.

An hot summer, with June and July above the average, August below the average and then September and October 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. Nerello Mascalese with very intense colors.

Also in terms of quantity, a harvest second only to 2018.