

Eruzione 1614 Pinot Nero 2021

Terre Siciliane IGT

100% Pinot Nero

Among the terraces of Sciaranuova, and on the edge of the sciarà formed by the historic eruption of 1614 which lasted for ten years, the smallest plot contains 3,000 plants of Pinot Nero. The variety has been cultivated in the area for centuries, though not in a widespread or consistent manner.

Today is cultivated according to the criteria of sustainability and organicity.

The result is an absolutely original version of this aristocratic vine.



FIRST VINTAGE
2012

DISTRICT OF VINEYARD
Castiglione di Sicilia (CT)

VINEYARD
Sciaranuova

WINERY
Feudo di Mezzo



CERTIFIED
SOSrain®, 10.1 B



TYPE OF SOIL: perfectly positioned and exposed land, black with lava sands and due to this extraordinarily rich with minerals with abundant structure of large dimensions; surrounded by woods and more recent lava flows.

ALTITUDE: 820 metres above sea level.

YIELD PER HECTARE: 42 quintal.

TRAINING SYSTEM: espalier with Guyot pruning system.

PLANTING DENSITY: 5.050 plants per hectare.

METHOD OF CULTIVATION: according to the criteria of organic agriculture and SOSrain® protocols: ground cover of wild plants to increase the organic substance, favouring the strength of the soil's microfauna; plant health ensured by small quantities of sulphur and copper; defence against phytophages with effective insects, sexual confusion and application of natural restoratives such as zeolite, kaolin and vegetable extracts.

HARVESTING PERIOD: 11th- 12nd September.

VINIFICATION: the grapes are gathered in crates of about 14 kg, refrigerated at 10 degrees, then selected by hand and sent to be destalked, without being pressed, then placed to ferment in

concrete tanks – gradually raising the temperature to 26 °C – with light manual punching-down, 13 days remaining on the skins, followed by pressing in a basket press.

MATURATION: stainless steel and clayer (25%).

BOTTLING: September 2022.

ALCOHOL CONTENT: 13,5% vol.

TOTAL ACIDITY: 5,35 g/l

PH: 3,54

AGEING CAPACITY: fine potential, up to 5 to 10 years.

BOTTLE SIZE: 0,75 l

WEIGHT OF BOTTLE: 460 gr

CORK: single-piece natural cork, DIAM®.

TASTING NOTES: flint, ink, wild plums and cherries are among the aromas of this very strange version of Pinot Noir. A lively red wine, gracious and elegant at the same time, velvety but reactive tannins in the mouth. 'Good vibrations'.

PAIRING: quail, woodcock and other refined dishes based on game.

Also perfect with a slice of fresh caciocavallo, or accompanying a sformato of cauliflower.

NOTES ON THE VINTAGE - ETNA 2021

The 2020 vintage in Sicily was of high quality but low production. For this reason the vines had sufficient strength to confront the following year.

After more than ten years of sustainable agriculture and several years of conversion by Planeta, it was the first year of organic certification. Everything went extremely well and the climate was a great help.

The 2020/2021 winter in Sicily had decidedly less rainfall in the east (strangely also in the south on Etna and at Capo Milazzo), while there was slightly less rain than usual in the centre and to the west. During the agricultural year – that is October 2020 to September 2021, rainfall in the south-east was 40% less than the ten-year average. Definitely a memorable figure, and remedied with the necessary irrigation.

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

During the summer months – crucial for quality in Sicily – it is true that there were some very hot days but also that, numerically, there were fewer extremely hot days than in years such as 2017; 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!

Following a hotter and drier summer than usual, the ideal autumn climate brought high quality to the grapes. 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'.