

# Eruzione 1614 Pinot Nero 2023

Terre Siciliane IGT

100% Pinot Nero

*Among the terraces of Sciaranuova, and on the edge of the sciara 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**  
Vino Biologico; SOStain®;  
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:** 825 - 835 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 SOStain® 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:** 16<sup>th</sup> 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:** May 2025.

**ALCOHOL CONTENT:** 13% vol.

**TOTAL ACIDITY:** 5 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 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.