PLANETA

Eruzione 1614 Pinot Nero 2024

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: 2nd 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: December 2025.
ALCOHOL CONTENT: 13% vol.
TOTAL ACIDITY: 5,54 g/l
PH: 3,4
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®.

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.