

Eruzione 1614 Riesling 2022

Terre Siciliane IGT

100% Riesling renano



FIRST VINTAGE
2014

DISTRICT OF VINEYARD
Castiglione di Sicilia (CT)

VINEYARD
Sciaranuova

WINERY
Feudo di Mezzo



CERTIFIED
Organic Wine;
SOSTain®; 10.1 B



When we set eyes on Sciaranuova our research into white wines was our preeminent thought. Due to this, during our first and following years we planted 4,500 vines of Rhine Riesling. An extraordinary variety, cultivated according to the criteria of sustainability and organicity, which loves lava soils and draws benefit from an altitude over 800 metres above sea level on terraces at the edge of the “sciara” created by the eruption of 1614, with its duration of ten years the longest in recorded history.

TYPE OF SOIL: ground of perfect situation and exposure, black with lava sands and due to this extraordinarily rich in minerals with abundant structure of large dimensions, surrounded by woods and more recent lava flows.

ALTITUDE: 815 metres above sea level.

YIELD PER HECTARE: 65 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 soil's abundance of microfauna; plant health ensured with small quantities of sulphur and copper; control of phytophages with useful insects, sexual confusion and application of natural restoratives such as zeolite, kaolin and vegetable extracts.

HARVESTING PERIOD: 8th September.

VINIFICATION: the grapes are gathered in crates of 13-15 kg, immediately refrigerated at 8 °C, then selected by hand, sent to be destemmed and, after about 6 hours of maceration on the skins, to soft pressing. The decanted must is racked and ferments at about 15-17 °C in stainless steel. The wine obtained stays on fine lees for 10 months until March. For the first 6 months with bâtonnage every two weeks.

MATURATION: in stainless steel vats.

BOTTLING: December 2023.

ALCOHOL CONTENT: 13% vol.

RESIDUAL SUGARS: 0,6 g/l

TOTAL ACIDITY: 5,54 g/l

PH: 3,30

AGEING CAPACITY: great potential, from 7 to 10 years.

BOTTLE SIZE: 0,75 l

WEIGHT OF BOTTLE: 460 gr

CORK: STELVIN® Deluxe.

TASTING NOTES: a unique wine, the first Riesling on Etna and in Sicily. Light colour with green reflections, still young on the nose with all the typical precursors of the 'king's variety'; white apple, plum, lemon and yellow flowers. On the palate it is perfectly dry, without excessive acidity.

The palate is perhaps its strong point in this youthful phase with that 'mineral' taste which experts debate and describe with difficulty.

PAIRING: its vibrant and pronounced fruity acidity combines well with all the 'pure' tastes; baked mackerel or steamed sea bream, dishes of rice and green vegetables, raw vegetables, in ethnic cuisine with sashimi or, changing continents, with quesadilla.

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 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.

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