

Eruzione 1614 Riesling 2023

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 SOSain® 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: 20th 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: September 2024.

ALCOHOL CONTENT: 12,5% vol.

RESIDUAL SUGARS: 2,25 g/l

TOTAL ACIDITY: 6,25 g/l

PH: 3,17

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 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.