PLANETA

Eruzione 1614 Riesling 2024

Terre Siciliane IGT

100% Riesling renano



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: 11th 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 2025.
ALCOHOL CONTENT: 12,5% vol.
RESIDUAL SUGARS: < 1
TOTAL ACIDITY: 5,5 g/l
PH: 3,22
AGEING CAPACITY: great potential, from 7 to 10 years.
BOTTLE SIZE: 0,75 l
WEIGHT OF BOTTLE: 460 gr
CORK: STELVIN® Deluxe.

FIRST VINTAGE
2014

DISTRICT OF VINEYARD
Castiglione di Sicilia (CT)

VINEYARD
Sciaranuova

WINERY
Feudo di Mezzo



CERTIFIED
Organic Wine;
SOStain®; 10.1 B

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.