

Eruzione 1614 Pinot Nero 2022

Terre Siciliane IGT

100% Pinot Nero

Among the terraces of Sciaranuova, and on the edge of the sciarra 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: 820 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: 6th 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 2023.

ALCOHOL CONTENT: 13,5% vol.

TOTAL ACIDITY: 5,64 g/l

PH: 3,41

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 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: we started with the early harvest of Pinot Noir. 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.