

Eruzione 1614 Carricante 2021

Sicilia DOC

100% Carricante

The history of Etna is marked by the historic eruptions which have shaped it.

That of 1614 is legendary, it lasted 10 years, the longest ever recorded, which halted just on the border of the Sciaranuova vineyard.

The name is strongly evocative for our Cru of Etna and from this vintage 100% Carricante.

Black soils at a certain height confer a fresh, fruity and mineral style.



FIRST VINTAGE
2009

DISTRICT OF VINEYARD
Castiglione di Sicilia (CT)

VINEYARD
Sciaranuova

WINERY
Feudo di Mezzo



CERTIFIED
Organic Wine; SOStain®



TYPE OF SOIL: terraces on the slopes of Etna and soils with perfect exposure, black with lava sands and extraordinarily rich in minerals with abundant texture of large elements; surrounded by woods and more recent lava flows.

ALTITUDE: 815 – 860 metres above sea level

YIELD PER HECTARE: Carricante 80 quintal.

TRAINING SYSTEM: espalier with spurred cordon and Guyot pruning systems.

PLANTING DENSITY: 5.050 plants per hectare.

METHOD OF CULTIVATION: according to the criteria of organic agriculture and SOStain® protocols; ground cover of wild flowers to increase its organic content, to enhance the vitality of the soil's microfauna; plant health protected with sulphur and copper in small quantities; phytophages attacked with effective insects, sexual confusion and application of natural restoratives such as zeolite, kaolin and vegetable extract.

HARVESTING PERIOD: 14th September - 12th October.

VINIFICATION: the grapes are gathered into crates, immediately refrigerated at 8 °C; selected by hand and sent to a light destalking and gentle

pressing. The decanted must is racked and ferments between 10 and 18 °C in stainless steel. The wine obtained remains on the fine lees with continual stirring until August.

MATURATION: stainless steel.

BOTTLING: September 2022.

ALCOHOL CONTENT: 13,5% vol.

TOTAL ACIDITY: 7,01 g/l

PH: 3,12

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

BOTTLE SIZE: 0,75 l; 1,5 l

WEIGHT OF BOTTLE: 460 gr (0,75 l)

CORK: Single-piece natural cork.

TASTING NOTES: very pale gold color; on the nose, the volcano comes through with scents of white and yellow flowers (wild pear, elderberry, and alaster); notes of beeswax, chestnut blossom: if minerality had a scent, it would be that of Eruzione 2021. On tasting, the wine shows its authority/altitude, with a distinct, linear acidity. Flavors of green apple, orange wood, freshly harvested wheat.

PAIRING: An excellent match with fish, white meat and not too aged cheese.

NOTES ON THE VINTAGE - ETNA 2021

The 2020 vintage in Sicily was of high quality but low production. For this reason the vines had sufficient strength to confront the following year. After more than ten years of sustainable agriculture and several years of conversion by Planeta, it was the first year of organic certification. Everything went extremely well and the climate was a great help.

The 2020/2021 winter in Sicily had decidedly less rainfall in the east (strangely also in the south on Etna and at Capo Milazzo), while there was slightly less rain than usual in the centre and to the west. During the agricultural year – that is October 2020 to September 2021, rainfall in the south-east was 40% less than the ten-year average. Definitely a memorable figure, and remedied with the necessary irrigation.

Budding occurred slightly earlier than usual but the onset of spring did not accentuate the process; we arrived at harvesting about a week early.

During the summer months – crucial for quality in Sicily – it is true that there were some very hot days but also that, numerically, there were fewer extremely hot days than in years such as 2017; the average temperature in the south-east was within the ten-year average. It was higher on Etna, where without a doubt the summer caused a reduction in the quantity of grapes, forcing us to carry out thinning activities.

What made the harvest definitely promising was the amount of summer rainfall, which was abundant for a Sicilian summer, in June, July and August. In between, dry days which were perfect for harvesting. A magic wand!

Following a hotter and drier summer than usual, the ideal autumn climate brought high quality to the grapes. Really healthy grapes; production lower by 15/20%, Carricante full and balanced.

The higher vines did better, but generally a harvest requiring little need for selection and wines indicated as 'few but good'.