



Eruzione 1614 Nerello Mascalese 2014

Denomination: Sicilia DOC

100% Nerello Mascalese.

The history of Etna is studded with the historic eruptions which have shaped it. The legendary one of 1614, lasting ten years and the longest ever recorded, halted right on the border of the vineyards of Sciaranuova. A strongly evocative name for our Cru dell'Etna based on Nerello Mascalese. High black lands confer an elegant style, refined and balanced.

FIRST VINTAGE	DISTRICT OF VINEYARDS	VINEYARDS	WINERY
2010	Castiglione di Sicilia (Catania)	Pietramarina Sciaranuova and Feudo di Mezzo's old vines	Feudo di Mezzo



VINEYARDS: Pietramarina, Sciaranuova, Feudo di Mezzo.

VARIETY: Nerello Mascalese.

TYPE OF SOIL: The land has a perfect aspect and position; black with lava sands and due to this is extraordinarily rich in minerals; surrounded by woods and more recent lava flows.

ALTITUDE: PIETRAMARINA 510 m a.s.l. SCIARANUOVA 850 m a.s.l. FEUDO DI MEZZO 605 m a.s.l.

YIELD PER HECTARE: PIETRAMARINA 80 quintals, SCIARANUOVA 70 quintals, FEUDO DI MEZZO 50 quintals.

TRAINING SYSTEM: PIETRAMARINA Spurred cordon, SCIARANUOVA Spurred cordon, FEUDO DI MEZZO alberello.

PLANTING DENSITY: PIETRAMARINA 5,000 vines, SCIARANUOVA 5,000 vines, FEUDO DI MEZZO 10.000 vines.

HARVESTING PERIOD: PIETRAMARINA 15 October, SCIARANUOVA 27 October, FEUDO DI MEZZO 25 October.

VINIFICATION: the grapes are picked into crates and immediately refrigerated at 10°C, then selected by hand; after destalking they ferment at 25°C in stainless steel vats, remaining on the skins for 21 days, with short

stirrings; they are pressed softly with the vertical press, followed by malolactic fermentation in stainless steel, the wine thus obtained matures in oak barrels for 12 months.

BOTTLING PERIOD: April.

ALCOHOL CONTENT: 14% vol.

TOTAL ACIDITY: 5,10 g/l.

PH: 3,48.

AGING CAPACITY: from 7 to 10 years.

BOTTLE SIZE: 0,75 l.

TASTING NOTES: This 100% Nerello Mascalese from lava sands presents its tasting strength and extraordinary aromas of incense and herbs, hibiscus and wild fennel. A luminous and lyrical wine which recounts without obstacles the character and refinement of great red mountain wines but at latitudes not far from Africa. The tannins of compact texture are extracted with elegance. The sweetness and generosity of wild fruits and currants merges with aromas of incense and beeswax and a light almost salty touch invites one to return to one's glass.

MATCHING: A wine whose character can allow the most audacious matchings with dishes of similar character. Game, dishes with truffles, fish with complex sauces, cheese and salamis.