

Eruzione 1614 Pinot Nero 2016

Denomination: Terre Siciliane IGT

100% Pinot Nero

The history of the volcano is marked by the eruptions which formed it; that of 1614 is legendary, lasting for ten years, and the longest in reported history. The vines which produce this wine grow on this particular lava flow. A small area contains the Pinot Nero which has been cultivated in this area for centuries, even if sparsely. The result is an absolutely original version of this noble variety.



| FIRST VINTAGE | DISTRICT OF VINEYARD | VINEYARD | WINERY |
|---------------|----------------------------------|-------------|----------------|
| 2012 | Castiglione di Sicilia (Catania) | Sciaranuova | Feudo di Mezzo |



Feudo di Mezzo
ETNA

VINEYARD: Sciaranuova.

VARIETY: Pinot Noir.

TYPE OF SOIL: The land has a perfect location and position, soils are black due to the lava sands and thus particularly rich in minerals, and are surrounded by woods and more recent lava flows.

ALTITUDE: 820 m a.s.l.

YIELD PER HECTARE: 60 quintals.

TRAINING SYSTEM: Cordon.

PLANTING DENSITY: 5,000 vines per hectare.

HARVESTING PERIOD: 21 September.

VINIFICATION: The grapes are picked into crates, selected by hand and sent to be destalked, without being pressed. After inoculation they ferment in open tonneaux, at around 22°C, with gentle manual crushing, followed by 12 days lying on the skins, and pressing in a basket press.

MATURATION: 6 months in third passage tonneaux, afterwards in stainless steel.

BOTTLING PERIOD: July.

ALCOHOL CONTENT: 14% vol.

TOTAL ACIDITY: 5,00 g/l.

PH: 3,62.

AGING CAPACITY: great potential, from 5 to 10 years.

BOTTLE SIZE: 0,75 l.

TASTING NOTES: Flint, ink, wild plum and cherry are among the aromas of this special version of Pinot Nero. Velvety tannins which react in the mouth and procure a lively red wine, soft and elegant at the same time. *Good vibrations.*

MATCHING: Quail and woodcock, other fine dishes based on game. Also perfect with a slice of fresh caciocavallo cheese, or together with a cauliflower pie.