

Eruzione 1614 Riesling 2015

Denomination: Terre Siciliane IGT

100% Riesling



The history of Etna is studded with the historic eruptions which have shaped it. The eruption of 1614 is legendary, lasting ten years and the longest ever recorded, halting right on the edge of the vineyards of Sciaranuova. A very evocative name for our Cru dell'Etna. At the time of planting the vineyards, in keeping with our spirit of research, we planted a small vineyard of Riesling. An extraordinary grape variety which loves altitude and lava soils. An experiment that time will help us judge.

FIRST VINTAGE	DISTRICT OF VINEYARD	VINEYARD	WINERY
2014	Castiglione di Sicilia (Catania)	Sciaranuova	Feudo di Mezzo



VINEYARD: Sciaranuova.

VARIETY: Riesling.

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

ALTITUDE: 815 m a.s.l.

YIELD PER HECTARE: 60 quintals.

TRAINING SYSTEM: Guyot.

PLANTING DENSITY: 5,000 vines per hectare.

HARVESTING PERIOD: 5 October.

VINIFICATION: the grapes are picked into crates and immediately refrigerated at 8°C, selected by hand and sent for a light destalking and soft pressing, the decanted must is racked and inoculated with yeasts and ferments at 15°C in inox stainless steel, the wine thus obtained remains on the fine lees until June with continuous stirring.

BOTTLING PERIOD: July.

ALCOHOL CONTENT: 13% vol.

TOTAL ACIDITY: 5,05 g/l.

PH: 3,32.

AGING CAPACITY: great potential, from 7 to 10 years.

BOTTLE SIZE: 0,75 l.

TASTING NOTES: A unique wine, the first Riesling on Etna and in Sicily. A pale colour with green reflections, the nose is still young with all the typical precursors of the 'variety of kings'; white apple, plum, lemon, yellow flowers. On the palate it is perfectly dry, without excessive acidity. The taste is perhaps its strong point in this youthful phase, with that 'mineral' taste on which few experts can agree when describing it.

MATCHING: Its lively acidity and pronounced fruitiness combine well with all 'pure' flavours: mackerel and dentex, either baked or steamed, dishes based on rice and green leafy vegetables, raw vegetables and ethnic cookery such as sashimi, or from another continent, quesadilla.