

Sensazione di Lava



Etna, Sicily, Italy

*Nerello Mascalese 60%
Grenache 40%*



Tartaraci

920 metri



*Vine age
(20 - 115+ years old)*



*Fiberglass containers
(19 months)*



Description:

The significance of altitude's influence on the wine is demonstrated by using grapes from the single vineyard Tartaraci. It is aged 19 months in French barrels fire-toasted with Etna volcanic rocks, which inspired the name Sensazione di Lava. All vineyard work is done entirely by hand with natural methods, preserving the purest expression without irrigation or chemical treatments. Remarkably, the vineyard hosts a large number of very old vines, over 100 years old, which is extremely rare and precious. This combination of ancient vines, volcanic soil, and high altitude results in very limited but exceptional quality production.

Vineyards: Tartaraci

Altitude: From 920 meters

Vines age: 20 - 115 years

Training systems: Alberello

Varietal: Nerello Mascalese and Grenache

Soil: sandy lava and small volcanic rocks

Fermentation: 10 days in open vat. 70% de-stemmed

Élevage: 19 months in volcanic rocks toasted French barrels

Wine Critic James Suckling on Azienda Agricola Sciara Terre Siciliane Sensazione di Lava:

His Azienda Agricola Sciara Terre Siciliane Sensazione di Lava 2021 is racy and dynamic with classic notes of roses, orange rind and dried herbs. It brims with lively verve, driven by a core of marked minerality, and finishes with a spicy lift and impressive length. Every wine made by Sciara is highly distinctive, with each offering in the series revealing its unique energy, style, and expression, all highlighting the diversity of this volcanic terroir.

Recommended pairings: Grilled meats, roasted chestnut, Wild boar etc.