

DONNAFUGATA®

Sul Vulcano 2018

Impressions of territory collection: surprising wines in pure style

Sul Vulcano 2018 surprises with its elegance that reflects the typical characteristics of Etna. The new Donnafugata red has a fragrant bouquet with intense notes of red fruits and flowery scents accompanied by delicate spicy nuances. The palate is soft and enveloping; a balanced, persistent finish.



DENOMINATION: Etna Rosso DOC

GRAPES: Nerello Mascalese, the main red grape variety native of Etna, and a small percentage of Nerello Cappuccio.

PRODUCTION ZONE: Eastern Sicily, north side of Etna, between Randazzo and Castiglione di Sicilia.

TERRAINS & CLIMATE: altitude from 730 to 750 m a.s.l.; the composition of the sandy texture lavic soil offers a subacid-neutral reaction, with good organic endowment. Deep, rich in minerals, the lavic soil allows strong root growth. This area of the north of the volcano is characterized by precipitations lower than the average of the other slopes of Etna. Summers are cool, characterized by strong temperature changes between day and night.

VINEYARD: etnean Alberello (bush vine) and VSP (Vertical Shoot Positioning) trained with spurred cordon pruning. Density of about 4.500 plants per hectare with yields of 45 - 65 q.li/ha.

VINTAGE: on Etna the 2018 vintage was cooler and rainier (946 mm) than the average* (801 mm); Rainfall was recorded in spring and summer, quite usual for vineyards over 700 m. a. s. l.; in particular, some rainfall between mid-August and early September exalted freshness and aroma. On this side of the volcano the following weeks were dry; this climatic factor, together with the choice to carry out some thinning, facilitated the desired ripening and the regular course of the harvest. The red wines are very elegant and with an extremely fine and with well-integrated tannins. *average rainfall recorded in Randazzo since the 2007 harvest; in this territory, the pluviometric data refer to the agricultural year intended from 1 November to 31 October of the following year.

HARVEST: manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The Nerello Mascalese was harvested between October 6th and 13th, the Nerello Cappuccio on October 9th.

VINIFICATION: Once the clusters reach the winery they undergo further selection on a vibrating table, followed by grape selection thanks to a latest generation destemmer, able to discard the green and overripe grapes. Fermentation in stainless steel with maceration on the skins for 8-10 days at a temperature of 25 °C. Aging partly in tanks and partly in French oak (second and third passage barriques) for 14 months and then at least 7 months in bottle before release.

ANALYTICAL DATA: alcohol 13.00 % vol. - total acidity 5.5 g/l - pH 3.52

TASTING NOTES (30/06/2021): Pale ruby red, Sul Vulcano offers an elegant bouquet with notes of red fruits (raspberries and blueberries) and flowery scents of violet, along with delicate spicy nuances of nutmeg. The palate is fresh and with a good structure with silky tannins and a balanced and persistent finish.

LONGEVITY: Over 5 years

FOOD & WINE: Perfect with Mediterranean antipasti and first courses based on eggplant or mushrooms, meat and roast stew. Pairing options are numerous: from North-American cuisine (chicken wings, hamburgers) to moderate spicy Asian dishes (beef stir-fried, dumplings) to fusion cuisine like Tex-Mex based on meat and beans. Serve at 18 °C.

WHEN YOU DESIRE TO: Explore the scents and flavors of a Sicily that takes you by surprise. Experience the wonders of this region with every sip. Surprise others with an unusual gift.

DIALOGUE WITH ART: A goddess-volcano stands out on the label. Its intense colors, red, yellows, iridescent blacks, are those of the highest active volcano in Europe. An ancient, powerful, feminine deity: "the Mountain" as Etna is called by the locals. "Sul Vulcano" is a declaration of love: a pure wine, fragrant and elegant, that lets you breathe the energy of this unique place located in the center of the Mediterranean.

FIRST VINTAGE: 2016.