

## Sul Vulcano 2018



***Impressions of territory collection:*** Surprising wines in pure style

***A wine that displays great elegance and complexity. Sul Vulcano 2018 presents itself with a refined bouquet of fruit (Golden delicious) with delicate hints of citrus and Mediterranean herbs. On the palate it is enveloping, fresh and savory, characterized by a marked minerality and persistence.***

**DENOMINATION:** Etna Bianco DOC

**GRAPES:** Carricante

**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:** alberello or VSP (Vertical Shoot Positioning) training with spurred cordon pruning. Density of about 4,500 plants per hectare with a yield of from 4.5 to 6.5 tons/ha (1.8 tons-2.6 tons/acre).

**VINTAGE:** on Etna 2018 was a cooler and rainier vintage than the last two vintages; a typical Etna vintage with rainfall recorded in spring and summer, quite usual for vineyards located higher than 700 m. above sea level; in particular, some rainfall between mid-August and early September exalted freshness and aromas. On this side of the volcano the following weeks were dry; this climatic factor together with the choice of performing some cluster thinning favored the desired ripening and regular harvesting. The 2018 white wines are particularly fragrant with excellent acid structure.

**HARVEST:** manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The Carricante harvest began on 26/9 and concluded in a few days.

**VINIFICATION:** fermentation in stainless steel, at a temperature of 14-16°C. Aging partly in tanks and partly in French oak (second and third passage barriques) for 10 months and then at least 9 months in bottle before release.

**ANALYSIS:** alcol 12.18 % Vol. – total acidity 6.2 g/l - pH 3.32

**TASTING NOTES (23/04/20):** straw yellow color with golden reflections; the nose has a refined bouquet of fruit (golden apple) with delicate hints of citrus and Mediterranean herbs, followed by mineral notes of flint. On the palate it is enveloping, fresh and savory, characterized by a marked minerality and persistence; a wine that displays great elegance and complexity.

**AGEING POTENTIAL:** more than 5 years

**FOOD & WINE:** perfect with crustaceans, vegetarian first courses and porcini mushrooms. Serve at 10-12 °C

**WHEN YOU DESIRE:** to explore unusual territories. To surprise others with original selections. To live emotions to tell.

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

**FIRST VINTAGE:** 2016