

Fragore 2016



Collection Icon Wines: wines with a unique personality, icons of excellence.

Fragore 2016 amazes for its extraordinary complexity and volcanic elegance. The Etna Rosso Cru of Donnafugata is the precious result of Nerello Mascalese grapes from Montelaguardia district. The bouquet is ample and profound with spicy scents, wild berries, with mineral and balsamic notes. The palate reflects perfectly the nose offering also important tannins and a remarkable long finish.

DENOMINATION: Etna Rosso DOC - Contrada Montelaguardia.

GRAPES: Nerello Mascalese – A black grape variety that gives rise to the prestigious Etna DOC domination in this unique terroir of the volcano.

PRODUCTION ZONE: Eastern Sicily, north side of Etna, in Montelaguardia district at Randazzo.

TERRITORIES: altitude 750 m a.s.l.; the composition of the sandy texture lavic soil is characterized by a subacid-neutral reaction, with good organic endowment. Deep, rich in minerals, the lavic soil allows strong root growth.

VINEYARD: VSP (Vertical Shoot Positioning) training with spurred cordon pruning and a density of about 4,500 plants per hectare or *Alberello* (low bushy vine) and 6,900 plants per hectare. Crop yield is of 4 - 5 tons/hectare.

VINTAGE: An autumn and winter with little rainfall. The 2016 vintage recorded 519 mm of rainfall, below the average* of 799 mm that characterizes the north side of the volcano, between Randazzo and Passopisciaro, where Donnafugata has its vineyards in 5 different districts. This figure did not have significant consequences. In very loose terrains like these volcanic ones, the root system of the grapevine can go deep and capture the moisture it needs. No excessive heat peaks during the summer; some rain in late August certainly helped the vines, allowing them to complete the cycle of a contained and balanced production. The ripening of the grapes was slow and regular, also thanks to the mild temperatures on many days between September and October. Excellent from the

qualitative point of view, the 2016 vintage gave wines with intense perfumes and harmonious tannins; wines of particular finesse and harmony. (*AGRICULTURAL YEAR: for Etna/Randazzo it is considered from 1 November to 31 October; RAINFALL: obtained from SIAS, Sicilian Agrometeorological Service, the average has been calculated in Randazzo since 2007.)

HARVEST: manual harvesting and careful selection of grapes transported into crates. The Nerello Mascalese destined for the production of Fragore was harvested between October 10 and 14.

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 10-12 days at a temperature of 25 °C. Aging in French oak (second and third passage barriques) for 14 months and then at least 10 months in bottle before release.

ANALYTICAL DATA: alcohol 14.40 % vol. - total acidity 5.7g/l - pH 3.55

TASTING NOTES: (9/7/2018) Pale ruby red coloured, Fragore presents an ample and profound bouquet featuring spices (sweet tobacco and nutmeg), floral notes (violet) and wild berries merging with mineral (flint stone) and balsamic notes. On the palate it reveals extraordinary complexity and elegance characterized by outstanding minerality and important tannins. Remarkable long finish.

LONGEVITY: Over 10 years

FOOD & WINE: ideal with legumes, mushrooms and tasty meats. Fragore perfectly matches turkey and barbecue ribs. Try it also with Asian food as Peking duck, beef and pork hot pots. Serve at 18 °C.

WHEN YOU DESIRE: An exclusive and memorable experience. To distinguish yourself through your competence. To enrich your collection with inimitable and long-lived wines.

DIALOGUE WITH ART: Donnafugata is “projected” towards the future, like an object launched into space, attracted by invisible gravities. Illustrator Stefano Vitale captures this perpetual motion perfectly in the latest label of *Fragore* that represents the volcano’s roar. Donnafugata continues its journey towards the most remote corners of Sicily: east to Vittoria and then up to the highest point on the island, on the Etna volcano.

FIRST VINTAGE: 2016.