

Sul Vulcano 2017

Impressions of territory collection: Surprising wines in pure style

Sul Vulcano 2017 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 of the prestigious Etna appellation, 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: Alberello or VSP (Vertical Shoot Positioning) training with spurred cordon pruning. Density of about 4,500 plants per hectare with yields of 4.5 – 6.5 tons/ha (1.8-2.6 tons/acre).

VINTAGE: In the 2017 vintage, overall, there was **678 mm of rainfall**, less than the average (788 mm*), recorded on the north side of Etna. However, it should be noted that, during almost the entire month of January, snow covered the vineyards, slowly releasing a significant supply of water into the ground. Green pruning – carried out between June and July – aimed to define the vegetation-production balance allowing the vegetative cycle to finish regularly and to give rise to very healthy grapes. Overall, the harvest saw a slight drop in quantity compared to the company's average. 2017 vintage presents a quality that reaches peaks of excellence: the wines are characterized by extreme cleanliness, freshness

and aromatic intensity.* average rainfall recorded since the 2007 harvest, and calculated in Randazzo by SIAS, Sicilian Agrometeorological Service; 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 5 and 12, the Nerello Capuccio on October 6.

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 14.10 % vol. - total acidity 5.4 g/l - pH 3.50

TASTING NOTES (14/10/2019): Pale ruby red, Sul Vulcano offers an elegant bouquet with notes of red fruits (raspberry and cherry) and flowery scents (violet), along with delicate spicy nuances of cinnamon and nutmeg. Perfect harmony between aroma and taste, with good freshness and harmonious tannins. A long, balanced 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 and 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.