



Fragore 2016

The Etna Rosso Cru of Donnafugata, an iconic wine of extraordinary complexity and elegance.

DENOMINATION: Etna Rosso DOC - Contrada Montelaguardia.

GRAPES: Nerello Mascalese

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

TERRAINS & CLIMATE: altitude from 2395 to 2460 ft. a.s.l.; the composition of the sandy texture lavic soil offers a subacid-neutral reaction, with good organic endowment. 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.

VINIFICATION: fermentation in stainless steel with maceration on the skins for 10-12 days at a temperature of 77 °F. Aging in French oak (second and third passage barriques) for 14 months and then at least 10 months in bottle before release.

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 64 °F.

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.

96
pts

JAMESSUCKLING

93
pts

WINEENTHUSIAST

Discover Fragore with an animated wine story

