

Sul Vulcano 2020



The Etna estate: *On the highest active volcano in Europe*

A wine that displays great elegance and complexity. Sul Vulcano 2020 presents itself with a refined mineral and citrusy bouquet with delicate tertiary hints from ageing. On the palate it is enveloping, fresh and savory, characterized by a marked persistence.

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

DENOMINATION: Etna Bianco DOC

GRAPES: Carricante and a small percentage of other grapes.

TERRAINS & CLIMATE: altitude from 700 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* and VSP (Vertical Shoot Positioning) trained 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: The 2020 vintage was characterized by regular climatic conditions, by a cold winter, a mild spring, and a summer with a good temperature range; the total rainfall recorded was 792 mm, in line with the average of the territory which is 801 mm. The vegetative production cycle was therefore balanced and gave rise to healthy and well-ripened grapes. **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 Carricante harvest took place in the third decade of September.

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 12 months in bottle before release.

ANALYSIS: alcohol 12.11 % ABV, total acidity 6.6 g/l, pH 3.20.

TASTING NOTES (01/06/22): straw yellow in color with golden reflections; the nose has a refined bouquet with mineral notes of flint, citrusy aromas of mandarin and delicate tertiary hints of honey and hay from long ageing. On the palate it is enveloping, fresh and savory, characterized by a marked minerality and persistence; a wine that displays great finesse and complexity.

AGEING POTENTIAL: more than 10 years.

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

COLLECTION *Impressions of territory*: surprising wines in pure style **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.