

# DONNAFUGATA®

## Fragore 2017



**Icon Wines collection:** Great wines with unique personalities

*Donnafugata's Etna Rosso Cru is the precious fruit of Contrada Montelaguardia's Nerello Mascalese. With an ample and deep bouquet, it offers hints of berries and spices combined with mineral and balsamic notes. On the palate it reflects the extraordinary complexity and elegance characterized by marked minerality and important tannins and a finish of remarkable persistence.*

**DENOMINATION:** Etna Rosso DOC - Contrada Montelaguardia.

**GRAPES:** Nerello Mascalese, the main red grape variety native of Etna.

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

**TERRAINS & CLIMATE:** altitude 730 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 those of the other slopes of Etna. Summers are cool, characterized by strong temperature changes between day and night.

**VINEYARD:** about 4 hectares (10 acres); partly etnean *Alberello* (bush vine) with 6,900 plants per hectare, 70 plus years old, and partly VSP (Vertical Shoot Positioning) trained with spurred cordon pruning with a density of about 4,500 plants per hectare. The production yield is about 4-5 tons per hectare (1.6-2 tons per 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. During almost the entire month of January, snow covered the vineyards, slowly releasing a significant supply of water into the ground. The soils were frequently worked to increase volume, increasing the quantity of air in the soil and thus favoring the activity of the roots of the plants. Green pruning – carried out between June and July – aimed to define the **vegetation-production balance**. The vegetative cycle finished regularly and gave rise to very healthy grapes. The 2017 vintage presents a **quality that reaches peaks of**

**excellence:** the wines are characterized by extreme cleanliness, freshness and aromatic intensity; the perfect phenolic ripeness has given rise to very soft, elegant tannins. *\*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:** careful selection of the grapes in the vineyard, and manual harvesting in crates; the high summer temperatures led to an advance of about 10 days with respect to the traditional ripening period of the grapes in this area; in particular in the Montelaguardia district the Nerello Mascalese was harvested between 30/9 and 8/10.

**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 12 months in bottle before release.

**ANALYTICAL DATA:** alcohol 14.28 % vol. - total acidity 5.6 g/l - pH 3.52

**TASTING NOTES (15/5/2020):** ruby red colored, Fragore offers an ample and deep bouquet with notes of wild berries (blackberries and red currants) followed by spicy hints (sweet tobacco and nutmeg) that blend with balsamic and mineral nuances (flint). On the palate it offers an extraordinary complexity and elegance characterized by marked minerality and important tannins; the finish is remarkably persistent.

**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 TO:** make an exclusive and memorable experience. Enjoy unique, enduring sensations. Enhance your collection with inimitable, age-worthy wines. Give a precious gift.

**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.