

# Sul Vulcano 2024

## Etna Rosato Doc Sicilia

*Fragrant Sul Vulcano rosé expresses the typical characteristics of Etna and Nerello Mascalese grapes. With its delicate floral notes complemented by hints of fruit, it is notable for its freshness and minerality.*



### PRODUCTION AREA

Eastern Sicily, on the northern slopes of Etna, on the Estate of the Municipality of Randazzo and in other particularly suitable areas.

### GRAPES

Nerello Mascalese.

### SOILS AND CLIMATE

Prevalence of soils with altitude of 600 to 750 m a.s.l., mountainous terrain and sandy soils of volcanic origin. Continental climate with Mediterranean influences, characterised by cold winters and summers with strong temperature variations between night and day. This northern side of the volcano is also characterised by lower rainfall than the averages on the other sides of Etna, facilitating the optimal ripening of the grapes.

### VINEYARD

Vineyards grown using the Etna "alberello" head-trained bush method and VSP (Vertical Shoot Positioning) trained methods with spurred cordon pruning. Sloping terrains are traditionally cultivated on terraces cordoned off by lava dry stone walls.

### VINTAGE

In this territory the winter was mild and the spring regular with rainfall in line with seasonal averages. The highest temperatures recorded in June and mid-July were well supported by the vineyards thanks to the water reserves in the sandy volcanic soils. The vegetative production cycle therefore concluded regularly: the quality of the grapes brought to the winery was perfectly in line with the company's targets.

### HARVEST

Manual grape harvest, in wooden crates, with careful selection of bunches; the harvest of Nerello Mascalese for Sul Vulcano rosé took place in the first ten days of September.

### WINEMAKING AND AGEING

Cold maceration in a press for 6 hours at 10°C followed by fermentation in steel at a controlled temperature. Aged in tanks for 3 months and in the bottle for at least 2 months before being marketed.

### TASTING NOTES

Pale pink in colour, Sul Vulcano rosé 2024 has delicate floral hints of jasmine accompanied by notes of pink grapefruit and little forest fruits. It stands out for its freshness and minerality (31/1/2025).

### AGEING POTENTIAL

To be enjoyed within 2-3 years.

### DESIGNER LABELS

A volcano goddess's head of hair stands out on the label. Its delicate colours represent the nuances found on the flaming mouth of the highest active volcano in Europe. An ancient, powerful, feminine divinity: "the Mountain" as the locals call Etna. Sul Vulcano is a declaration of love: a pure, fragrant, and elegant wine that conveys the energy of this unique place in the centre of the Mediterranean.

### FOOD PAIRINGS

Pair with raw shellfish, vegetarian dishes, fresh cheeses, Asian dishes that are not too spicy, and white meats. Serve in medium-sized wineglasses, without flaring, of good height. Uncork at the time of serving, serve at 10-12°C.

### ANALYTICAL DATA

alc 12.5% by vol., total acidity 6.5 g/l, pH 3.20.

### FIRST VINTAGE

2018.



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