

Sul Vulcano 2019

Impressions of territory collection: Surprising wines in pure style

Sul Vulcano rosato fascinates with its remarkable fragrance that expresses the typical characteristics of Etna and Nerello Mascalese. It has delicate floral notes accompanied by fruity nuances of plum and pink grapefruit. It stands out for its freshness and minerality.



DENOMINATION: Etna Rosato DOC

GRAPES: Nerello Mascalese

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. (2395-2460 ft); 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 precipitation 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: the 2019 vintage was cool and with average rainfall; a typical Etnean vintage with rainfall also recorded in spring and summer, quite usual for vineyards over 700 m. above sea level; in particular, some rainfall between mid-August and early September brought out the freshness and aroma. On this side of the volcano the following weeks were dry; this climatic factor, together with the choice to carry out some thinning, favored the desired ripening and the regular harvesting. The white and rosé wines of 2019 are particularly fragrant and have an excellent acid structure; the reds are very elegant and have an extremely fine and well-integrated tannin.

HARVEST: manual harvest into crates with selection of bunches per plant. To enhance the freshness of this rosé, the harvest of Nerello Mascalese took place earlier than the one of the grapes of this variety destined for the red wines; in 2019 the picking in the various plots took place from 5 to 12 October.

VINIFICATION: cold maceration in press for 6-12 hours at 10° (50°F) followed by fermentation in stainless steel, at a controlled temperature. Ageing in tanks for three months and another two months in bottle before release.

ANALYTICAL DATA: alcohol 12.80 % vol. - total acidity 6.9g/l - pH 3.2

TASTING NOTES (20/03/2020): light pink in color, Sul Vulcano rosato presents delicate floral scents (wisteria) accompanied by pleasant fruity notes of plum and pink grapefruit. It stands out for its freshness and refined minerality.

LONGEVITY: to be enjoyed within 3 years.

FOOD & WINE: perfect with raw shellfish, vegetarian dishes, fresh cheeses, dishes of Asian cuisine (not too spicy) and white meats; try it with Avocado toast (alone or with salmon, egg or vegetables), *Pad Thai* with prawns, chicken nuggets with herbs. Serve in medium-size glasses, not flared, relatively tall, uncork at time of serving, excellent at 10–12°C (50- 53 °F).

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: the tresses of a goddess-volcano dominate the label of Sul Vulcano Rosato; its delicate colors represent the nuances found on the smoking mouth of Etna, depicted as an ancient, powerful and feminine deity: “la Montagna” as it is called by the locals. “Sul Vulcano” is a declaration of love: a pure and elegant wine, that lets you breathe the energy of this unique place located in the center of the Mediterranean.

FIRST VINTAGE: 2018.