

Sul Vulcano 2021



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

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.

PRODUCTION ZONE: Eastern Sicily, northern slope of Mt. Etna, between Randazzo and Castiglione di Sicilia.

DENOMINATION: Etna Rosato Doc

GRAPES: Nerello Mascalese

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: etnean Alberello (bush vine) and VSP (Vertical Shoot Positioning) trained with spurred cordon pruning. Density of about 4.500 plants per hectare with yields of 45 - 65 q.li/ha.

VINTAGE: on Mt.Etna, the 2021 vintage, recorded rainfall of 803mm, in average with this territory that is of 801mm. The quantity of grapes harvested is in line with previous years; excellent quality of red grapes that have reached excellent ripeness thanks to mild climate recorded in the first ten days of October; the wines of this vintage stand out for great finesse and minerality.

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 2020 the picking in the various plots started on September 22st and was completed after a few days later.

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 12.91 % vol. - total acidity 6.5 g/l - pH 3.20.

TASTING NOTES (16/03/2022): 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).

COLLECTION Impressions of territory: *surprising wines in pure style* **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 placed located in the center of the Mediterranean.

FIRST VINTAGE: 2018.