

The Etna  
Estate

# Sul Vulcano

## 2022

### Etna Rosato Doc

*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. It stands out for its freshness and minerality.*



#### PRODUCTION AREA

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

#### GRAPES

Nerello Mascalese.

#### SOILS AND 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. The density is about 4.500 plants per hectare with yields of 4.5 - 6.5 tons per hectare (1.8 - 2.6 tons per acre).

#### VINTAGE

The 2022 vintage recorded about 764 mm of rain, therefore slightly lower than the average of 799 mm that is recorded on the north side of Etna; in addition to the snow that covered the vineyards between the end of January and the beginning of February, it should be noted that the rainfall was concentrated in autumn and winter but also occurred in spring; in summer the temperatures were slightly above the average but then they dropped in the second half of August thanks to new rains; the latter had a very positive influence on the vegetative production cycle and on the optimal ripening of the grapes. The quantity of grapes harvested was very good and perfectly in line with the quality objectives.

*\* 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 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.

#### WINEMAKING AND AGING

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

#### TASTING NOTES

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. (March 16<sup>th</sup>, 2023)

#### AGING POTENTIAL

To be enjoyed within 3 years.

#### ARTISTIC LABELS

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.

#### FOOD PAIRING

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 the time of serving, excellent at 10-12°C (50-53°F).

#### ANALYTICAL DATA

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

#### FIRST VINTAGE

2018.