

## Sul Vulcano 2017



***Impressions of territory collection:*** Surprising wines in pure style

***A wine that displays great elegance and complexity. Sul Vulcano 2017 presents fine notes of white flowers, citrus fruit and flint. In the mouth it is embracing, fresh and savoury, characterized by distinctive minerality and remarkable persistence.***

**DENOMINATION:** Etna Bianco DOC

**GRAPES:** Carricante - Carricante is an ancient white grape variety cultivated on the slopes of Etna.

**PRODUCTION ZONE:** Eastern Sicily, north side of Etna, between Randazzo and Passopisciaro.

**TERRAINS & CLIMATE:** altitude from 730 to 750 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 has a "climatic pocket" characterized by precipitations 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 a yield of from 4.5 to 6.5 tons/ha (1.8 tons-2.6 tons/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. However, it should be noted that, during almost the entire month of January, snow covered the vineyards, slowly releasing a significant supply of water into the ground. Green pruning – carried out between June and July – aimed to define the

vegetation-production balance allowing the vegetative cycle to finish regularly and to give rise to very healthy grapes. Overall, the harvest saw a slight drop in quantity compared to the company's average. 2017 vintage presents a quality that reaches peaks of excellence: the wines are characterized by extreme cleanliness, freshness and aromatic intensity.

(\* AGRICULTURAL YEAR: for Etna / Randazzo it is considered from 1 November until October 31st; PRECIPITATION: they are reviewed by SIAS, Sicilian Agrometeorological Service, and their average is calculated in Randazzo since 2007.)

**HARVEST:** manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The high summer temperatures resulted in ripening about 10 days earlier than the traditional grape ripening period in this territory: thus the Carricante harvest started on 22/9 and concluded on 25/9;

**VINIFICATION:** Fermentation in stainless steel, at a temperature of 14-16°C. Aging partly in tanks and partly in French oak (second and third passage barriques) for 10 months and then at least 9 months in bottle before release.

**ANALYSIS:** alcol 12.65 % Vol. – Total acidity 5.7g/l - pH 3.25

**TASTING NOTES (03/06/19):** Straw yellow color with golden reflections; on the nose it presents a refined bouquet of white flowers combined with delicate citrus and vegetable scents, followed by mineral notes of flint. On the palate it is enveloping, fresh and sapid, characterized by a marked minerality and persistence; a wine that unfolds great elegance and complexity.

**AGEING POTENTIAL:** more than 5 years

**FOOD & WINE:** Perfect with crustaceans, vegetarian first courses and porcini mushrooms. Serve at 10-12 °C

**WHEN YOU DESIRE:** To explore unusual territories. To surprise others with original selections. To live emotions to tell.

**DIALOGUE WITH THE ART:** A goddess-volcano stands out on the Etna Bianco label by DonnaFugata "Sul Vulcano". Its intense colors, red, yellow, iridescent blacks, are those of the highest active volcano in Europe. An ancient, powerful and feminine deity: "the Mountain" as Etna is called by the locals. "Sul Vulcano" is a declaration of love: a pure wine with a marked minerality that makes you breathe the energy of this unique place located in the center of the Mediterranean.

**FIRST VINTAGE: 2016**