

Sul Vulcano 2018

Impressions of territory collection: Surprising wines in pure style

The new rosé Donnafugata fascinates with its remarkable fragrance that expresses the typical characteristics of Etna and Nerello Mascalese. Sul Vulcano rosato 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 – An ancient red grape variety, native to the prestigious area 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 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: vintage 2018 was cooler and rainier than the last two years; a typical Etna vintage with rainfall recorded in spring and summer, quite usual for vineyards that are over 700 m a.s.l.; in particular, the rains between mid-August and early September have exalted freshness and aroma. On this side of the volcano the following weeks were dry; this climatic factor together with the choice to make some thinning have favored the desired maturation and the regular performance of the harvest. The wines of 2018 are particularly fragrant and of excellent acidic structure.

HARVEST: 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. Manual harvest into crates with selection of bunches.

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 12.60 % vol. - total acidity 6.6g/l - pH 3.38

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.

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. 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 mane of a volcano goddess stands out on the label. Its delicate colors represent the smoking nuances on the mouth 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, fragrant and elegant, that lets you breathe the energy of this unique place located in the center of the Mediterranean.

FIRST VINTAGE: 2018.