

Sul Vulcano 2016



Collezione Surprising wines: From the hidden corners of Sicily.

A wine of great elegance and complexity. Sul Vulcano 2016 presents fine notes of aromatic herbs, 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

TERRAINS: 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.

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 45 to 65 quintals per hectare.

VINTAGE: Autumn and winter with little rainfall. 2016 closed therefore with only 519 mm of rain, below the average* of 799 mm which characterizes the north side of the Volcano, between Randazzo and Passopisciaro, where Donnafugata has its vineyards in 5 different districts. However it did not involve significant consequences as, in loose soils like these volcanics, the root system of the vineyard is able to push itself into depth and capture the moisture that is needed. Summer has not had excessive heat peaks; some rainy events at the end of August certainly helped the vines to complete the cycle of a contained and balanced production. The ripening of the grapes has been slow and regular, thanks also to the mild temperatures of many days between September and October. Excellent from the qualitative point of view, the vintage 2016 gave wines with intense aromas, with a marked minerality and softness; wines of particular finesse and harmony. (* AGRICULTURAL YEAR: for Etna / Randazzo it is considered from 1 November until October 31st; PRECIPITATION: they are rewoven by SIAS, Sicilian Agrometeorological Service, and their average is calculated in Randazzo since 2007.)

HARVEST: The Carricante harvest began on 30 September and was completed in the first days of October.

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 7 months in bottle before release.

ANALYSIS: alcol 12.70 % Vol. – Total acidity 6.7g/l - pH 3.26

TASTING NOTES: Elegant notes of aromatic herbs, citrus fruits and flint. Fresh and savory, Sul Vulcano 2016 presents fine notes of aromatic herbs, citrus fruit and flint. In the mouth it is embracing, fresh and savoury, characterized by distinctive minerality and remarkable persistence. A wine of 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