

# Dea Vulcano 2022

## Etna Rosso Doc Sicilia

*Dea Vulcano 2022 offers a fragrant bouquet of wild berries and delicate spicy notes. On the palate, it is fresh, with soft tannins and a juicy finish. Sustainability and circular economy: Dea Vulcano is bottled in a lightweight bottle produced in Sicily mainly from recycled glass.*



### PRODUCTION AREA

Eastern Sicily, on the northern slope of Etna volcano, in the Estate located in the town of Randazzo and in other areas suitable for viticulture.

### GRAPES

Nerello Mascalese.

### SOILS AND CLIMATE

Altitudes range from 600 to 750 meters a.s.l.; mountainous terrain; volcanic origin's soils, sandy, fertile and rich in minerals. The climate is continental with Mediterranean influences, characterized by cold winters and summers with significant diurnal temperature variations. This northern slope of the volcano is also characterized by lower rainfall compared to the other slopes of Mount Etna, thus favouring optimal grape ripening.

### VINEYARD

Vines are trained to the traditional Etnean *alberello* or to vertical shoot positioning system with spurred cordon pruning. The density is of about 4.500 plants per hectare with yields of 4.5 - 6.5 tons per hectare.

### VINTAGE

The 2022 vintage recorded 764 mm of rainfall, slightly below the average of 799 mm for the northern slope of Mount Etna. In addition to the snow that covered the vineyards from late January to early February, it is noteworthy that rainfall was concentrated in the autumn and winter, with some also occurring in spring. Summer temperatures were slightly above average, but then dropped in the second half of August thanks to new rains. These rains had a very positive influence on the vegetative and productive cycle, as well as on the optimal ripening of the grapes. The quantity of grapes harvested was good and perfectly in line with the company's quality objectives.

*\*The average rainfall data has been recorded since the 2007 harvest in Randazzo; in this area, rainfall data refers to the agricultural year, from November 1st to October 31st of the following year.*

### HARVEST

Manual harvesting in boxes with careful selection of the grapes in the vineyard. The harvest to produce Dea Vulcano took place in the last two weeks of September.

### WINEMAKING AND AGING

Upon arrival in the cellar, a further selection of the bunches on the vibrating table and subsequent selection of the berries thanks to the latest generation destemmer able to select only the perfectly ripe berries, discarding the green and overripe ones. Fermentation in steel with maceration on the skins for 8-10 days at a temperature of 25° C. Aging for at least 16 months, in the major in cement tanks: a small part instead has been aged in French oak (second and third passage barriques) and then at least 10 months in the bottle before release.

### TASTING NOTES

Ruby red in color, *Dea Vulcano* offers a refined bouquet of wild berries (red currant) and delicate spicy nuances of black pepper and cloves. On the palate, it is fresh and soft with well-integrated tannins and a balanced and succulent finish.

(November 27<sup>th</sup>, 2024)

### AGING POTENTIAL

Enjoy at its best over 4-5 years

### ARTISTIC LABELS

Etna is a Vulcan Goddess, daughter of Uranus and Gaea, divine fruit of the fusion between sky and earth: the flaming hair in the clouds and the roots in the depths of the earth. Her complexity has always inspired poets and artists, such as the illustrator Stefano Vitale who in this sketch interprets the myth of the Goddess Vulcan to whom, in ancient times, libations of wine and fragrant herbs were offered. Today as then, we dedicate to the Goddess a fragrant wine, with a refined floral bouquet.

### FOOD PAIRING

Excellent with appetizers (cold cuts and semi-seasoned cheeses) and Mediterranean dishes based on vegetables or mushrooms; also ideal with meat or legumes. A versatile wine that can also be combined with roast fish as well as with many dishes of different gastronomic traditions of the world. Serve at 16-18° C (60-64° F).

### ANALYTICAL DATA

Alc 14% by vol; total acidity 5,1 g/L, pH 3,55.

### FIRST VINTAGE

2018.



Donnafugata is  
certified Sustain



Lightweight bottle produced on the  
island mainly from recycled glass

