

Dea Vulcano 2018

Impressions of territory collection: Surprising wines in pure style

The new red from Etna Dea Vulcano 2018 is distinguished by a refined and fragrant bouquet with intense notes of wild strawberry and floral scents accompanied by delicate spicy nuances. On the palate it is fresh with well-integrated tannins and a balanced and succulent finish. A red of great pleasantness!



DENOMINATION: Etna Rosso Doc

GRAPES: Nerello Mascalese, the main red grape variety native of Etna, and a small percentage of Nerello Cappuccio.

PRODUCTION AREA: eastern Sicily, northern slope of Etna, between Randazzo and Castiglione di Sicilia.

TERRAINS AND CLIMATE: altitude from 700 to 750 m a.s.l.; the composition of the lava soil with its sandy texture offers a sub-acid-neutral reaction, with good organic properties. Deep, rich in minerals, the lava soil enables a strong root expansion. This area north of the volcano is characterized by lower than average rainfall with respect to the other slopes of Etna. Summers are cool, characterized by strong temperature excursions between day and night.

VINEYARD: etnean *Alberello* (bush vine) and VSP (Vertical Shoot Positioning) trained with spurred cordon pruning. Density of about 4.500 plants per hectare with yields of 45 - 65 q.li/ha. on Etna the 2018 vintage was cooler and rainier (946 mm) than the average* (801 mm); Rainfall was recorded in spring and summer, quite usual for vineyards over 700 m. a. s. l.; in particular, some rainfall between mid-August and early September exalted freshness and aroma. On this side of the volcano the following weeks were dry; this climatic factor, together with the choice to carry out some thinning, facilitated the desired ripening and the regular course of the harvest. The red wines are very elegant and with an extremely fine and with well-integrated tannins. *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 harvesting in boxes with careful selection of the grapes in the vineyard. The harvest of Nerello Mascalese took place between October 5 and 12. The Nerello Cappuccio was harvested on October 9.

VINIFICATION: upon arrival in the cellar, further selection of the bunches on the vibrating table and subsequent selection of the berries thanks to a 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 14 months, partly in cement tanks and partly in French oak (second and third passage barriques) and then at least 10 months in the bottle before being sold.

DATA ANALYSIS: alcohol 13.02 % vol. - total acidity 5.5 g/l - pH 3.52

TASTING NOTES (12/10/2020): light ruby red in color, Dea Vulcano offers a refined bouquet with notes of red fruit (wild strawberry) and floral hints of violet; delicate tertiary nuances are added including black pepper and sweet tobacco. On the palate it is fresh and soft with well-integrated tannins and a balanced and succulent finish.

LONGEVITY: over 5 years

FOOD&WINE: 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.

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: 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.

FIRST VINTAGE: 2018.