

The Etna
Estate

Dea Vulcano 2020

Etna Rosso Doc

Dea Vulcano 2020 is distinguished by a refined and fragrant bouquet with intense notes of wild strawberry and cherries scents accompanied by delicate nuances of herbs and spices. On the palate it is fresh with well-integrated tannins and a balanced and succulent finish. A red of great pleasantness!



PRODUCTION AREA

Eastern Sicily, the northern slope of Etna, between Randazzo and Castiglione di Sicilia.

GRAPES

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

SOILS 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 4.5-6.5 tons per hectare.

VINTAGE

The 2020 vintage was characterized by regular climatic conditions, by a cold winter, a mild spring, and a summer with a good temperature range; the total rainfall recorded was 792 mm, in line with the average* of the territory which is 801 mm. Accurate agronomic management favored a harmonious vegetation-production cycle, giving rise to grapes that achieved the right sugar, aromatic and phenolic ripeness. The quantity produced was in line with company expectations; the wines of this year stand out for their great finesse and minerality.

** 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 took place in the first two weeks of October.

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 12 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.

TASTING NOTES

Light ruby red in color, *Dea Vulcano* offers a refined bouquet with notes of red fruit (wild strawberry and cherries) and delicate nuances of herbs (sage) and spices such as black pepper and cinnamon. On the palate, it is fresh and soft with well-integrated tannins and a balanced and succulent finish. (January 9th, 2022)

AGING POTENTIAL

Over 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.

ANALYTICAL DATA

Alcohol 13.46% vol, total acidity 5.3 g/l, pH 3.57.

FIRST VINTAGE

2018.