

The Etna
Estate

Fragore 2019

Etna Rosso Doc Contrada Montelaguardia

Donnafugata's Etna Rosso Cru is the precious fruit of Contrada Montelaguardia's Nerello Mascalese. With an ample and deep bouquet, it offers hints of berries and spices combined with mineral and balsamic notes. For its complexity, structure and persistence, Fragore is an icon of volcanic energy.



PRODUCTION AREA

Eastern Sicily, northern slope of Mt. Etna, in contrada Montelaguardia in the territory of Randazzo.

GRAPES

Nerello Mascalese.

SOILS AND CLIMATE

Contrada Montelaguardia is located at 730 meters a.s.l. and are the result of the volcanic eruptions of 1614-1624; 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 is characterized by precipitations lower than those of the other slopes of Etna. Summers are cool, characterized by strong temperature changes between day and night. The forest surrounding Montelaguardia mitigates the climatic adversities; these vineyards thus enjoy milder temperatures which favor phenolic maturation and the production of grapes with important and well-polymerized tannins. The specific chemical-physical composition of the land and the microclimate are the footprint of Montelaguardia that Donnafugata interprets – in the vineyard and in the cellar – giving life to a cru with a unique personality.

VINEYARD

About 4 hectares (10 acres); partly etnean *Alberello* (bush vine) with 6,900 plants per hectare, 70 plus years old, and partly VSP (Vertical Shoot Positioning) trained with spurred cordon pruning with a density of about 4,500 plants per hectare. The production yield is about 4-5 tons per hectare (1.6-2 tons per acre).

VINTAGE

On Etna the 2019 vintage was a fresh vintage and rainfalls were very similar (802 mm) to the average* (801 mm); it was a typical vintage on Mt. Etna with rainfall that 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.

* 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

Careful selection of the grapes in the vineyard, and manual harvesting in crates; in the Montelaguardia district the Nerello Mascalese was harvested between 14/10 and 19/10.

WINEMAKING AND AGING

Once the clusters reach the winery they undergo further selection on a vibrating table, followed by grape selection thanks to a latest generation destemmer, able to discard the green and overripe grapes. Fermentation in stainless steel with maceration on the skins for 10-12 days at a temperature of 25°C. Aging in French oak (second and third passage barriques) for 16 months and then at least 18 months in bottle before release.

TASTING NOTES

Ruby red colored, it offers an ample and deep bouquet with notes of wild blackberry and forest floor that blend with balsamic, mineral (flint) and tobacco nuances. Due to its complexity and structure with important tannins, together with its remarkable persistence, this cru from Contrada Montelaguardia is an authentic expression of volcanic energy. (March 16th, 2022)

AGING POTENTIAL

Over 10 years.

ARTISTIC LABELS

Donnafugata is “projected” towards the future, like an object launched into space, attracted by invisible gravities. Illustrator Stefano Vitale captures this perpetual motion perfectly in the latest label of *Fragore* that represents the volcano’s roar. Donnafugata continues its journey towards the most remote corners of Sicily: east to Vittoria and then up to the highest point on the island, on the Etna volcano.

FOOD PAIRING

Ideal with legumes, mushrooms and tasty meats. Fragore perfectly matches turkey and barbecue ribs. Try it also with Asian food as Peking duck, beef and pork hot pots. Serve at 18°C.

ANALYTICAL DATA

Alcohol 14.24% vol, total acidity 5.7 g/l, pH 3.49.

FIRST VINTAGE

2016.