

Fragore 2021

Etna Rosso Doc Contrada
Montelaguardia
Sicilia

Donnafugata's Etna Rosso Cru is the precious fruit of the Montelaguardia district's Nerello Mascalese grapes. With its generous and deep bouquet, it has hints of berries, spices and the forest floor. Structured and persistent, Fragore is an authentic expression of volcanic energy.



PRODUCTION AREA

Eastern Sicily, on the northern slope of Etna, in the Montelaguardia district of the Municipality of Randazzo.

GRAPES

Nerello Mascalese.

SOILS AND CLIMATE

The soils of Montelaguardia are located at approx. 730 metres a.s.l. and are the result of the volcanic eruptions of 1614-1624; sandy volcanic soil. This area to the north of the volcano is characterised by lower rainfall compared with the other slopes of Mount Etna. Summers are cool with strong temperature variations between night and day. The wood surrounding the vineyards of Montelaguardia reduces the temperature, especially in the morning, aiding phenolic ripeness. The specific chemical-physical composition of the soils and the particular microclimate are hallmarks of Montelaguardia that Donnafugata interprets in the vineyard and in the winery.

VINEYARD

Vineyards grown using the Etna "alberello" head-trained bush method and VSP (Vertical Shoot Positioning) trained methods with spurred cordon pruning. Sloping terrains are traditionally cultivated on terraces cordoned off by dry lava stone walls.

VINTAGE

The 2021 growing season was characterised by regular climatic conditions with a cold winter, a mild spring and a summer with strong temperature variations between night and day; rainfall was in line with the average for the region. The vegetative cycle was therefore balanced and produced healthy and ripe grapes. The quantity produced was in line with the company's forecasts; the grapes achieved full ripeness thanks to the mild climate in early October.

HARVEST

Careful sorting of the grapes in the vineyard, and manual collection in crates; in the Montelaguardia district the Nerello Mascalese was harvested between 9 and 15 October.

WINEMAKING AND AGEING

On arriving at the winery, the bunches are further sorted on the vibrating table and then selected using a next-generation destemmer which selects only ripe grapes, removing green and overripe grapes. Fermentation in steel with maceration on the skins at a controlled temperature. Ageing in second and third-passage barriques for around 12 months and then at least 24 months in the bottle before marketing.

TASTING NOTES

Ruby red in colour, Fragore 2021 has a generous and deep bouquet with notes of forest fruits like blueberries and blackberries which combine with hints of spices, cocoa beans, tobacco and forest floor aromas. The structure of its tannins together with its remarkable persistence make this Montelaguardia district cru an authentic expression of volcanic energy (25/3/2025).

AGEING POTENTIAL

Over 10 years.

DESIGNER LABELS

Donnafugata is always "projected" towards the future, like an object launched into space, attracted by invisible gravities. Illustrator Stefano Vitale captures this perpetual motion perfectly in the illustration produced for Fragore. Donnafugata continues its journey towards the most remote corners of Sicily: to the south-east and then up to the highest point of the island, Mount Etna.

FOOD PAIRINGS

Ideal with legumes, mushrooms and flavourful meats. Try pairing with it American-style roast turkey or barbecue ribs. Also goes well with Asian dishes like Peking duck and beef and pork stews. Serve at 18°C.

ANALYTICAL DATA

alc 14.5% by vol., total acidity 5.2 g/l, pH 3.55.

FIRST VINTAGE

2016.



Donnafugata is
certified Sostain