

Sul vulcano 2022

Etna Bianco Doc - Sicilia

Sul Vulcano 2022 displays a refined bouquet of mineral, citrusy, and floral notes. On the palate, it is enveloping, fresh, and savory, characterized by a marked persistence.



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

Carricante.

SOILS AND CLIMATE

Altitudes range from 600 to 750 meters (2,000 – 2,460 ft) a.s.l. The terrain is mountainous, and sandy soils of volcanic origin are fertile and rich in minerals. The climate is continental with Mediterranean influences, characterized by cold winters and summers with significant diurnal temperature variations. This volcano's northern slope is also characterized by lower rainfall compared to the other slopes of Mount Etna, thus favoring optimal grape ripening.

VINEYARD

Vineyards are trained using the traditional Etnean alberello system (up to 7,000 plants per hectare) and the espalier system with a spurred cordon pruning (density up to 4,700 plants per hectare). Yields range from 45 to 65 quintals per hectare. Due to the predominance of sloping land, many vineyards are traditionally cultivated on terraces supported by dry stone walls made of lava rock.

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 the 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 latter rains had a very positive impact 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, the rainfall data refers to the agricultural year from November 1st to October 31st of the following year*

HARVEST

Manual harvesting of grapes into crates with careful selection of the grapes in the vineyard; the harvest took place between September 20 and 29.

WINEMAKING AND AGING

Upon arrival at the winery, a further selection of the grapes on a vibrating table before soft pressing. The alcoholic fermentation took place in stainless steel at a temperature of 15-16°C (59-61° F). The wine was aged for 10 months, mostly in tank, while a small portion was aged in French oak, in second and third-passage barriques. This was followed by bottle aging for approximately 16 months before release.

TASTING NOTES

Straw yellow with golden reflections; this wine features a bouquet of mineral notes, fresh citrusy aromas of citron and grapefruit, and delicate notes of white flowers. Well-integrated tertiary notes of ginger and vanilla are also present. It is enveloping, fresh, and savory on the palate, with minerality and marked persistence. (November 27th, 2024)

AGING POTENTIAL

More than 10 years.

ARTISTIC LABELS

A goddess-volcano stands out on the Etna Bianco label by Donnafugata "Sul Vulcano". Its intense colors, red, yellow, and iridescent blacks, are those of the highest active volcano in Europe. An ancient, powerful and feminine deity: "the Mountain" as Etna is called by the locals. *Sul Vulcano* is a declaration of love: a pure wine with a marked minerality that makes you breathe the energy of this unique place located in the center of the Mediterranean.

FOOD PAIRING

To pair with crustaceans, seafood dishes, vegetarian first courses, porcini mushrooms and white meat. Serve at 10-12 °C (50-54° F).

ANALYTICAL DATA

Alc 12.5% by vol.; total acidity 6.3 g/l, pH 3.25.

FIRST VINTAGE

2016.



Donnafugata is certified Sostain