

The Etna
Estate

Sul Vulcano 2020

Etna Bianco Doc

A wine that displays great elegance and complexity. Sul Vulcano 2020 presents itself with a refined mineral and citrusy bouquet with delicate tertiary hints from ageing. On the palate it is enveloping, fresh and savory, characterized by a marked persistence.



PRODUCTION AREA

Eastern Sicily, north side of Etna, between Randazzo and Castiglione di Sicilia.

GRAPES

Carricante and a small percentage of other grapes.

SOILS AND CLIMATE

Altitude from 700 to 750 m a.s.l.; 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 the average of the other slopes of Etna. Summers are cool, characterized by strong temperature changes between day and night.

VINEYARD

Etnean *Alberello* and VSP (Vertical Shoot Positioning) trained with spurred cordon pruning. Density of about 4,500 plants per hectare with a yield of from 4.5 to 6.5 tons/ha (1.8 tons-2.6 tons/acre).

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. The vegetative production cycle was therefore balanced and gave rise to healthy and well-ripened grapes.

** 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 of grapes into crates with careful selection of the grapes in the vineyard. The Carricante harvest took place in the third decade of September.

WINEMAKING AND AGING

Fermentation in stainless steel, at a temperature of 14-16°C. Aging partly in tanks and partly in French oak (second and third passage barriques) for 10 months and then at least 12 months in bottle before release.

TASTING NOTES

Straw yellow in color with golden reflections; the nose has a refined bouquet with mineral notes of flint, citrusy aromas of mandarin and delicate tertiary hints of honey and hay from long ageing.

On the palate it is enveloping, fresh and savory, characterized by a marked minerality and persistence; a wine that displays great finesse and complexity. (June 6th, 2022)

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, 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

Perfect with crustaceans, vegetarian first courses and porcini mushrooms. Serve at 10-12°C.

ANALYTICAL DATA

Alcohol 12.11% ABV, total acidity 6.6 g/l, pH 3.20.

FIRST VINTAGE

2016.