

The Etna
Estate

Sul Vulcano 2023

Etna Rosato Doc

Sul Vulcano rosé captivates with its remarkable fragrance expressing the typical characteristics of Etna and Nerello Mascalese grapes. It presents delicate floral hints complemented by fruity fragrances. It stands out for its distinct freshness and earthiness.



PRODUCTION AREA

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

GRAPES

Nerello Mascalese.

SOILS AND CLIMATE

Altitude from 600 to 750 m above sea level; mountainous terrain; sandy soils of volcanic origin, fertile and rich in minerals. Continental climate with Mediterranean influences, characterised by harsh winters and summers with significant temperature variations between day and night. This northern side of the volcano is also characterised by lower rainfall than the average of the other sides of Etna, thus favoring optimal ripening of the grapes.

VINEYARD

Vineyards with an Etna sapling training system and a density of approximately 7,000 plants per hectare, counter-espalier vineyards with spurred cordon pruning and approximately 4,700 plants per hectare. Productive yields of 45-65 quintals per hectare. Due to the prevalence of sloping terrain, many vineyards are traditionally cultivated on terraces restrained by lava dry stone walls.

VINTAGE

On Etna, for the 2023 vintage, the abundant rainfall in May and above-average temperatures in July imposed scrupulous agronomic practices of integrated pest control and eco-sustainable management. Thanks to this great effort in the vineyard, the vegetative-production cycle ended regularly, resulting in grapes that reached the desired level of ripeness. On the whole, there was a drop in production compared to the average of recent years, especially for the production of Nerello Mascalese, which had slightly less compact bunches and smaller, lighter berries. The quality of the grapes brought to the winery was perfectly in line with the company's objectives.

HARVEST

Manual grape harvest, in wooden crates, with careful selection of bunches; the harvest of Nerello Mascalese for the Sul Vulcano rosé took place between September 14th and 28th

WINEMAKING AND AGING

Cold maceration in a press for 6-12 hours at 10 °C followed by fermentation in steel at a controlled temperature. Aged in tanks for 3 months and at least 2 months in the bottle before being marketed.

TASTING NOTES

Pale pink in colour, *Sul Vulcano* rosé 2023 presents a delicate floral bouquet of wisteria accompanied by pleasant fruity notes of white peach and pink grapefruit. It is distinguished by freshness and refined earthiness. (February 27th, 2024)

AGING POTENTIAL

To be enjoyed within 3 years.

ARTISTIC LABELS

A volcano goddess' head of hair stands out on the label. Her delicate colours represent the nuances found on the flaming mouth of the highest active volcano in Europe. An ancient, powerful, feminine divinity: "the Mountain," as the locals call Etna. *Sul Vulcano* is a declaration of love: a pure, fragrant, and elegant wine that conveys the energy of this unique place in the centre of the Mediterranean

FOOD PAIRING

Perfect with raw shellfish, vegetarian dishes, fresh cheeses, Asian dishes that are not too spicy, and white meats. Serve in medium-sized wineglasses, without flaring, of good height. Uncork at the time of serving, excellent at 10-12 °C.

ANALYTICAL DATA

Alcohol 12.68 % vol., total acidity 6.8 g/l., pH 3.22.

FIRST VINTAGE

2018.