

# Sul Vulcano 2021

## Etna Rosso Doc - Sicilia

*Sul Vulcano 2021 surprises with its elegance that reflects the typical characteristics of Mt. Etna. It has a fragrant bouquet with intense notes of spicy notes and red berries scents. The palate is juicy, with soft tannins and an elegant and enveloping finish.*



### 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

Nerello Mascalese, the main red grape variety native of Etna, and a small percentage of Nerello Cappuccio.

### SOILS AND CLIMATE

Altitude from 700 to 750 meters 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 lower-than-average rainfall with respect to the other slopes of Etna. Summers are cool, characterized by strong temperature changes between day and night.

### VINEYARD

Vines are trained to the traditional Etna-*an alberello* or to vertical shoot positioning system with spurred cordon pruning. The density is about 4.500 plants per hectare with yields of 4.5-6.5 tons per hectare.

### VINTAGE

On Etna the 2021 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 803 mm, in line with the average of the territory which is 801 mm. Accurate agronomic management favored a harmonious vegetation-production cycle, giving rise to grapes that achieved the right sugar, aromatic and phenolic ripeness. The quantity produced was in line with company expectations; the wines of this year stand out for their great finesse and minerality.

*\* Average rainfall recorded in Randazzo since the 2007 harvest; in this territory, the pluviometric data refer to the agricultural year (from November 1<sup>st</sup> to October 31<sup>st</sup> of the following year).*

### HARVEST

Manual harvesting in boxes with careful selection of the grapes in the vineyard. The harvest of Nerello Mascalese for the production of red wine started at the end of September a few days in advance and ended on October 15<sup>th</sup>.



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### WINEMAKING AND AGING

Once the clusters reach the winery they undergo a further selection on a vibrating table, followed by grape selection thanks to the latest generation destemmer, able to discard the green and overripe grapes. Fermentation in stainless steel with maceration on the skins for 8-10 days at a temperature of 25°C. Aging partly in tanks and partly in French oak (second and third passage barriques) for 12 months and then at least 10 months in bottle before release.

### TASTING NOTES

Pale ruby red, *Sul Vulcano* offers an elegant bouquet with notes of red fruits (raspberries and cherries) along with hints of fresh balsamic mint and delicate spicy nuances of star anise. The palate is fresh and with a good structure, full of silky tannins, and with a balanced and persistent finish. (July 26<sup>th</sup>, 2023)

### AGING POTENTIAL

Over 5 years.

### ARTISTIC LABELS

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

### FOOD PAIRING

Perfect with Mediterranean antipasti and first courses based on eggplant or mushrooms, meat, and roast stew. Pairing options are numerous: from North American cuisine (chicken wings, hamburgers) to moderate spicy Asian dishes (beef stir-fried, dumplings) to fusion cuisine like Tex-Mex based on meat and beans. Serve at 16-18 °C (60-64° F).

### ANALYTICAL DATA

Alc 14% by vol., total acidity 5.2 g/L, pH 3.56.

### FIRST VINTAGE

2016.