

Sul Vulcano 2022

Etna Rosso Doc

Sicilia

With its bouquet of spicy and fruity hints accompanied by balsamic and forest floor notes, Sul Vulcano 2022 embodies the typical characteristics of Mount Etna. On the palate it is harmonious with silky tannins.



PRODUCTION AREA

Eastern Sicily, on the northern slopes of Etna, on the Estate of the Municipality of Randazzo and in other particularly suitable areas.

GRAPES

Nerello Mascalese.

SOILS AND CLIMATE

Prevalence of soils with altitude of 600 to 750 m a.s.l., mountainous terrain and sandy soils of volcanic origin. Continental climate with Mediterranean influences, characterised by cold winters and summers with strong temperature variations between night and day.

VINEYARD

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

VINTAGE

The 2022 growing season recorded 764 mm of rain, slightly below the average of 799 mm on the north side of Mount Etna; as well as the snow that covered the vineyards between the end of January and early February, also of note was the fact that although precipitation was concentrated in the autumn and winter, there was also rainfall in the spring; in the summer, the temperatures were slightly above average but then fell in the second half of August thanks to new rainfall; the latter had a positive influence on the vegetative production cycle and the ripeness of the grapes. The quantity of grapes harvested was perfectly in line with the company's quality objectives.

**Average rainfall recorded going back to the 2007 harvest and measured in Randazzo by SIAS, Servizio Agrometeorologico Siciliano; in this area, the rainfall data refers to the agricultural year that goes from 1 November to 31 October of the following year.*

HARVEST

Hand collected in crates with the grapes carefully sorted at the vineyard. The Nerello Mascalese grape harvest began at the end of September and concluded on 12 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 perfectly ripe grapes, removing green and overripe grapes. Fermentation in steel with maceration on the skins at a controlled temperature. Ageing partly in tanks and partly in second and third-passage barriques for around 18 months, and then for at least 18 months in the bottle before the release.

TASTING NOTES

Pale ruby red in colour, Sul Vulcano has a bouquet of spicy and fruity hints of sour cherry, accompanied by fresh balsamic and forest floor notes. The fruity and spicy notes return in the mouth, accompanied by silky tannins (September 1st 2025).

AGEING POTENTIAL

Over 5 years.

DESIGNER LABELS

A volcano goddess stands out on the label. Her intense colours - red, yellow, shimmering black - are those 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 wine that conveys the energy of this unique place located in the middle of the Mediterranean.

FOOD PAIRINGS

Pair with aubergine- and mushroom-based Mediterranean appetisers and first courses, roast or boiled meats. A versatile wine, it goes well with baked fish but also dishes of other cuisines, from North American (chicken wings and hamburgers) through to Asian, as long as it isn't too spicy. Also good with fusion cuisines like Tex-Mex, meat and bean dishes. Serve at 16-18 °C.

ANALYTICAL DATA

alc 14% by vol., total acidity 5.2 g/l, pH 3.57.

FIRST VINTAGE

2016.



Donnafugata è
certificata Sustain



Lightweight bottle produced on
the island mainly from recycled