

Sul vulcano 2023

Etna Bianco Doc - Sicilia

Sul Vulcano 2023 displays a 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 trained with the Etnean bush system (alberello) and vertical trellis with spurred cordon pruning. The sloping lands are traditionally cultivated on terraces supported by dry-stone walls made of lava rock.

VINTAGE

On Etna, 2023 vintage was characterized by abundant rainfall in May and above-average temperatures in July. Thanks to the meticulous work in the vineyard, the vegetative-productive cycle yielded grapes that reached the desired level of ripeness. The vintage recorded a drop in production; the quality of the grapes brought to the winery was fully aligned with winery goals.

HARVEST

Manual harvesting in crates with careful grape selection in the vineyard; the harvest took place mainly in the late part of September.

WINEMAKING AND AGING

Upon arrival at the winery, a further selection of the clusters takes place on the vibrating table. Following the gentle pressing, fermentation of the must is carried out in stainless steel at a controlled temperature. Aged for 8 months, predominantly in tanks and partly in second- and third-passaged barriques; this was followed by bottle aging for approximately 24 months before release onto the market.

TASTING NOTES

Straw-yellow in color with golden reflections, it presents a bouquet with mineral notes, fresh citrus hints of bergamot and grapefruit, accompanied by notes of white flowers. Well-integrated tertiary notes of ginger and vanilla are also present. On the palate, it is enveloping, fresh, and savory, characterized by mineral notes and persistence (June 15, 2026).

AGING POTENTIAL

More than 10 years.

ARTISTIC LABEL

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 6.6 g/l, pH 3.25.

FIRST VINTAGE

2016.



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