

The Etna
Estate

Sul Vulcano 2021

Etna Bianco Doc Sicilia

A wine that displays great elegance and complexity. Sul Vulcano 2021 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 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 Etnean *alberello* or to vertical shoot positioning system with spurred cordon pruning. The density is about 4,500 plants per hectare with a yield of 4.5 to 6.5 tons/ha (1.8 tons-2.6 tons/acre).

VINTAGE

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. A balanced vegetative production cycle 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 (from November 1st to October 31st of the following year).*

HARVEST

Manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The harvest of Carricante started on September 20.

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 gunpowder, fresh citrusy aromas of mandarin, and delicate tertiary hints of hay from long aging.

On the palate it is enveloping, fresh and savory, characterized by a marked minerality and persistence; a wine that displays great finesse and complexity. (July 26th, 2023)

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 (50-54° F).

ANALYTICAL DATA

Alcohol 12.22% vol., total acidity 6.0 g/l, pH 3.22.

FIRST VINTAGE

2016.