

# Fragore

|                     |                         |
|---------------------|-------------------------|
| Category            | Red                     |
| Grapes              | 100 % Nerello Mascalese |
| Appellation         | Etna Rosso DOC          |
| Producer            | Donnafugata             |
| Country             | Italy                   |
| Region              | Sicile                  |
| Vintage             | 2016                    |
| Size                | 750 ml                  |
| Degree of alcohol   | 14 %                    |
| Serving temperature | 18 °C                   |
| Available           | Ontario                 |

## Terroir

Eastern Sicily, north side of Etna, in Montelaguardia district.

Altitude 730 m 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 precipitations lower than those of the other slopes of Etna. Summers are cool, characterized by strong temperature changes between day and night.

Vineyard: VSP (Vertical Shoot Positioning) training with spurred cordon pruning and a density of about 4,500 plants per hectare or Alberello (low bushy vine) and 6,900 plants per hectare. Crop yield is of 4 - 5 tons/hectare (1.6-2 tons/acre).

## Vinification and maturation

Once the clusters reach the winery they undergo further selection on a vibrating table, followed by grape selection thanks to a latest generation destemmer, able to discard the green and overripe grapes. Fermentation in stainless steel with maceration on the skins for 10-12 days at a temperature of 25°C.

Aging in French oak (second and third passage barriques) for 14 months and then at least 12 months in bottle before release.

## Features

Orange peel, pure red plums, sour cherries, tangerines and a ton of lemons. Medium to full bodied with great density on the center palate, but really refreshing acidity to carry this through to a long finish. Drink now or hold [till 2027+].

## Food Pairings

Vegetables, mushrooms and tasty meats. Fragore perfectly matches turkey and barbecue ribs. Try it also with asian food as peking duck, beef and pork hot pots.

## Medals / Press reviews

James Suckling: 96 pts

## Product code

Ontario : 16728



