

Sul Vulcano Etna Rosso

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| Category | Red |
| Grapes | 100 % Nerello Mascalese |
| Appellation | Etna Rosso DOC |
| Producer | Donnafugata |
| Country | Italy |
| Region | Sicile |
| Size | 750 ml |
| Degree of alcohol | 13,5 % |
| Serving temperature | 18 °C |
| Available | Québec |

Terroir

A goddess-volcano stands out on the label. Its intense colors, red, yellows, 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, fragrant and elegant, that lets you breathe the energy of this unique place located in the center of the Mediterranean.

This Nerello Mascalese grows on the northern slopes of Mount Etna, in eastern Sicily, between Randazzo and Passopisciaro, between 730 and 750 m above sea level; sandy soil offering a neutral acidity reaction, with a good organic endowment. Deep, rich in minerals, the lavic soil allows strong root growth.

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 8-10 days at a temperature of 25 °C. Aging partly in tanks and partly in French oak (second and third passage barriques) for 14 months and then at least 7 months in bottle before release.

Features

Pale ruby red, Sul Vulcano offers an elegant bouquet with notes of wild berries (strawberry and red currant) and flowery scents, along with delicate spicy nuances of cinnamon and nutmeg. Perfect harmony between aroma and taste, with good freshness and harmonious tannins. A long, balanced finish.

Food Pairings

Perfect with Mediterranean antipasti and first courses based on eggplant or mushrooms, meat and roast stew.

Product code

Québec : 13744586

