

Donnafugata,
`Sul Vulcano` Etna Bianco Carricante 2021
Etna, Sicily, Italy



DONNAFUGATA®



PRODUCER

The Rallo family has made wine in Marsala since 1851 and their ancient cellars tunnel beneath the city. They were one of the first families to begin making high quality table wine when sales of traditional Marsala started to decline, launching the Donnafugata label in 1983 and championing the potential of the region's native varieties. Today, Donnafugata has four estates in Sicily: a modern winery and 283 hectares at Contessa Entellina in the hills east of Marsala; 36 hectares in Vittoria to the south eastern point of the island; 68 hectares on the island of Pantelleria; and 18 hectares on the slopes of Etna. Donnafugata means 'fleeing woman' and is a reference to Queen Maria Carolina, who escaped the court of Naples in the early 19th century with her husband, Ferdinand IV of Bourbon, when Napoleon's troops arrived. The couple took refuge in Sicily at the Santa Margherita Belice palace, also the favourite residence of celebrated writer Giuseppe Tomasi di Lampedusa and depicted on the 'Mille e una Notte' label.

VINEYARDS

The grapes for this wine are grown in vineyards on the north side of Etna, in five districts between Randazzo and Castiglione di Sicilia, at altitudes of 700-750 metres above sea level. The vineyards benefit from a broad diurnal shift that helps to preserve the grapes' freshness and aromas. The volcanic soils are rich in minerals, allowing the vine roots to grow deep into the ground. Vines are trained to vertical shoot position and are planted at a density of about 4,500 plants per hectare.

VINTAGE

The 2021 was characterised by average climatic conditions: a cold winter, a mild spring, and a good summer. Rainfall levels were in line with the average, which helped to maintain a balanced productive cycle. The Carricante grapes reached ideal sugar levels resulting in a very pleasant flavour profile.

VINIFICATION

Once arrived at the winery, the grapes were fermented in stainless-steel tanks at controlled temperatures of 14-16°C. After fermentation, the wine was aged in both stainless-steel tanks and second and third use French oak for 10 months. It was then bottled and rested for a further 12 months before release.

TASTING NOTES

This wine is straw yellow in colour with golden reflections. The nose boasts aromas of golden apple and citrus fruit, with subtle notes of Mediterranean herbs and flint. The palate is fresh and savoury, with mineral characters and a persistent finish.

Grape Varieties	100% Carricante
Winemaker	Antonio Rallo, Antonino Santoro, Pietro Russo
Closure	Natural Cork
ABV	12%
Residual Sugar	0.3g/L
Acidity	5.2g/L
Wine pH	3.56
Bottle Sizes	75cl
Notes	Vegetarian, Vegan