

Donnafugata,
`Sul Vulcano` Etna Rosso Nerello Mascalese 2021
Etna, Sicily, Italy



DONNAFUGATA®



Grape Varieties	100% Nerello Mascalese
Winemaker	Antonio Rallo
Closure	Synthetic Cork
ABV	14%
Acidity	5.2g/L
Wine pH	3.56
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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 Passopisciaro, at altitudes of 730-750 metres above sea level. Soils are volcanic, deep and rich in minerals, and allow strong root growth. Vines are trained to Vertical Shoot Position, and are planted at a density of about 4,500 plants per hectare.

VINTAGE

The 2021 vintage on Etna was characterised by regular climatic conditions. Winter was cold, spring was mild, and summer saw a good temperature range. Rainfall was average and provided good water reserves. Overall the growing season was harmonious and gave rise to grapes with excellent balance.

VINIFICATION

Upon arrival at the winery, the grapes underwent selection on a vibrating table, separating out any green or overripe grapes. Fermentation took place in stainless steel with maceration on the skins for 8 to 10 days at 25 °C. The wine was aged for 12 months, split between stainless steel tanks and French oak (second and third passage barriques). There was a further 10 months in bottle before release.

TASTING NOTES

Pale ruby red in colour with an elegant bouquet of raspberries, cherries and mint on the nose. The palate is fresh with nuances of white pepper from the time in oak. The wine has silky tannins with a balanced and persistent finish.