

Donnafugata,  
`Sul Vulcano` Etna Bianco Carricante 2022  
Etna, Sicily, Italy



Grape Varieties	<b>100% Carricante</b>
Winemaker	<b>Antonino Santoro</b>
Closure	<b>Natural Cork</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>0.8g/L</b>
Acidity	<b>6.3g/L</b>
Wine pH	<b>3.25</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## 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 2022 vintage saw slightly below average rainfall for the northern slope of Mount Etna. Summer temperatures were slightly above average, but dropped in the second half of August due to later summer rain. These latter rains had a very positive impact on the vegetative and productive cycle, as well as the optimal ripening of the grapes. The quantity and quality of grapes harvested were both excellent.

## VINIFICATION

Upon arrival at the winery, the grapes were selected on a sorting table prior to being softly pressed. Fermentation took place in stainless steel tanks at a controlled temperature. The wine was aged for ten months. While the majority remained in stainless steel tanks, a small portion was aged in second and third-passaged French oak barriques. This was followed by a further 16 months of ageing in bottle prior to release.

## TASTING NOTES

This wine is straw yellow in colour with golden reflections. The nose boasts aromas of grapefruit and delicate white flowers with well integrated tertiary notes of ginger and vanilla. The palate is fresh and savoury with a marked persistence.