

DOLCE & GABBANA

DONNAFUGATA®

## ROSA 2019

*Dolce&Gabbana and Donnafugata strengthen their partnership with the launch of Rosa, a new rosé wine that stands out for its elegant fragrance and minerality; the perfect ambassador of two Made in Italy excellences, united by their unconditional love for Sicily, passion for work and attention to detail.*



**Collection:** *Dolce&Gabbana and Donnafugata, extraordinary ambassadors of Sicilian culture. When you desire creativity and craftsmanship.*

**Denomination:** *Sicilia DOC Rosato.*

**Grapes:** *Rosa is the fruit of an original blend of two red grape varieties, among the most representative of Sicilian viticulture. Nerello Mascalese and Nocera.*

**Nerello Mascalese** *which is grown on volcanic soils at high altitude, expresses minerality and a refined floral component. It lends itself very well to the production of rosé wines which are characterized by their pale pink colour due to the low level of anthocyanins present in the skin.*

**Nocera** *is an ancient almost forgotten variety with a prestigious past. After years of experimentation that proved its excellent potential, Donnafugata planted it in its hillside vineyards. Nocera was chosen because it reaches an ideal sugar maturation with a high level of acidity; the result is a fragrant and persistent wine, with a captivating fruity bouquet.*

**The vintage and the 2019 grape harvest:** *a particularly cold spring reduced the quantity of Nocera produced in the Donnafugata estate in Contessa Entellina; the excellent quality of production was guaranteed by the careful management of the vineyard and by a summer with good temperature variations between day and night; Nocera was harvested on 23 and 24 September. For Nerello Mascalese that Donnafugata grows on its estate on the northern side of Etna at 730-750m a.s.l., between Randazzo and Castiglione di Sicilia, 2019 was a typically Etnean vintage which gave birth to healthy and well-ripe grapes; the harvest took place between 8 and 10 October.*

**Vinification and ageing:** *upon arrival in the cellars, the clusters were transferred to a vibrating table for manual sorting; only the perfectly intact grapes were destemmed and delicately crushed; the cold maceration of the grapes in the must lasted 6-12 hours; this phase was scrupulously conducted to obtain the best extraction from the skins of all the aromatic precursors as well as the colour that distinguishes this rosé.*

*After soft pressing, the must was separated from the marc and sent for fermentation at a controlled temperature. Once fermentation was completed, the wines were transferred to the historic Marsala cellars where the final blend of Rosa was made and then underwent 2 months of ageing in steel followed by at least 3 months of ageing in the bottle before release.*

**Analytical data:** *alcohol 12.65 % vol. - total acidity 6.3 g/l. - pH 3.24.*

**Tasting notes:** *bright pale pink in colour, it has an elegant bouquet of jasmine, with delicate fruity notes of wild strawberry, peach and bergamot. It has a very pleasant fragrance, minerality and persistence.*

**Food & wine:** *perfect for aperitifs, raw fish, vegetarian dishes and delicate meats. Excellent at 10-12° C.*

**A dialogue with creativity:** *Dolce&Gabbana, fascinated by this unmistakable colour, strongly desired the production of a rosé, and the name Rosa was chosen to emphasize its unique personality. And just as Donnafugata has created a new blend of two Sicilian grape varieties, so Dolce&Gabbana's creativity has taken up the challenge of telling the story of this prestigious wine, overseeing its coordinated image: the immediately recognizable graphics of the materials draw inspiration from the iconic Sicilian cart, which represents the island's craftsmanship, culture and tradition the world over.*