

Etna
Estate

Isolano 2022

Etna Bianco Doc Sicilia

Isolano is the white born from the partnership between Dolce&Gabbana and Donnafugata, two Made in Italy excellences united by unconditional love for Sicily, passion for work, and attention to detail.

A wine of enveloping elegance and extraordinary volcanic minerality, the result of mountain viticulture on the slopes of Etna.



PRODUCTION AREA

Eastern Sicily, north side of Etna, between Randazzo and Castiglione di Sicilia.

GRAPES

Carricante, the main native white grape variety of Etna, and a small percentage of other indigenous grapes.

SOILS AND CLIMATE

That on Etna is a mountain viticulture with vineyards located between 700 and 750 m a.s.l.; the continental climate given by the altitude meets the Sicilian sunshine. This area on the north of the volcano is characterized by lower rainfall compared to the average of the other slopes of Etna. Summers are cool, with strong temperature variations between day and night. The soils are sandy, of volcanic origin, rich in minerals.

VINEYARD

Vines are trained to the traditional Etna *alberello* or to vertical shoot positioning system with spurred cordon pruning, on terraces supported by dry lava stone walls.

VINTAGE

The 2022 vintage recorded 764 mm of rain, slightly below the average of 799 mm for the northern slope of Mount Etna. In addition to the snow that covered the vineyards between the end of January and the beginning of February, it is worth noting that the rainfall was concentrated in the autumn and winter months, but there were also rains in the spring. In summer, temperatures were slightly above average, but they dropped in the second half of August thanks to new rainfall. These rains had a very positive influence on the vegetative and productive cycle, as well as on the optimal ripening of the grapes. The amount of grapes harvested was good and perfectly aligned with the company's quality goals.

**Average rainfall recorded since the 2007 harvest in Randazzo; in this area, the rainfall data refers to the agricultural year, defined from November 1 to October 31 of the following year.*

HARVEST

Manual harvest in boxes with careful selection of grapes in the vineyard; the harvest of Carricante took place in the third ten days of September.

WINEMAKING AND AGING

Fermentation in stainless steel, at a temperature of 14-16 °C. Aging partly in tanks for 9 months and 14 months in bottle before release.

TASTING NOTES

Straw yellow in color; the nose presents a refined bouquet with fragrant citrus scents of lemon zest and mineral notes of flint stone, notes of yellow fruits and Mediterranean herbs. *Isolano*, a white of enveloping elegance, offers great persistence and extraordinary volcanic minerality on the palate (November 8th, 2024).

AGING POTENTIAL

More than 10 years.

ARTISTIC LABELS

The coordinated image created by Dolce&Gabbana enhances the colors of Sicily both in the graphics of the label and box and in the chromatic choice of the capsule and the grosgrain ribbon: the typical motifs and geometric shapes of the Sicilian cart, in which red, green, blue and yellow dominate the background, on which the smoking Etna is outlined. Imposing and solitary in its majestic grandeur, the volcano seems to float between earth and sky, between dream and reality, continuing to en-charm with its genuine and authentically Sicilian beauty. In addition to the 750 ml bottle, *Isolano* is also available in the Magnum format.

FOOD PAIRING

Perfect with crustaceans, vegetarian first courses, porcini mushrooms, fish dishes, and white meat. Serve at 10-12 °C (50-54°F).

ANALYTICAL DATA

Alcohol 12.40% vol., total acidity 6 g/l, pH 3.25.

FIRST VINTAGE

2019.