

Bollicina Gold 2020

Dolce&Gabbana Donnafugata

Sicilia Doc
Nerello Mascalese
Rosé Sparkling Wine

*Dolce&Gabbana and
Donnafugata are brought
together by their shared love of
Sicily in a unique collaboration
founded on creativity and
expert artisanship.
Bollicina Gold is a Nerello
Mascalese Brut Rosé whose
unmistakeable minerality is
enhanced by the volcanic soil.*



PRODUCTION AREA

Eastern Sicily, on the Estate in the Municipality of Randazzo, from grapes grown in particularly suitable areas on the slopes of Etna.

TYPE

Traditional Method Brut Rosé.

GRAPES

Nerello Mascalese.

SOILS AND CLIMATE

Prevalence of soils with altitude of over 500 m a.s.l., mountainous terrain and sandy soils of volcanic origin. Continental climate with Mediterranean influences, characterised by cold winters and summers with strong temperature variations between night and day.

VINEYARD

Vineyards with typical local training methods. Sloping terrains are traditionally cultivated on terraces cordoned off by dry lava stone walls.

VINTAGE

The 2020 growing season was cool with average rainfall; a typical growing season for the region with precipitation also recorded in the spring and summer; in particular, some of the rain that fell between mid August and early September enhanced the freshness and aroma of the grapes.

The 2020 growing season was characterised by regular climatic conditions with a cold winter, a mild spring and a summer with strong temperature variations between night and day; rainfall was in line with the average for the region; the vegetative cycle was therefore balanced and produced healthy and ripe grapes.

Production was completely in line with the company's targets.

HARVEST

The grapes were collected by hand in crates and carefully sorted around mid-September.

WINEMAKING AND AGEING

On arriving at the winery, the grapes are subject to additional sorting on a vibrating table before being delicately pressed. Fermentation takes place in steel at a controlled temperature. This is followed by secondary fermentation in the bottle; the wine is then aged on the lees for around 36 months before disgorgement, and then aged in the bottle for at least 18 months.

TASTING NOTES

Pale pink with gold tints, Bollicina Gold has a fine and persistent perlage; as well as its bouquet of pastry and bread crust, it is also notable for its fragrant aroma of berries and citrus fruit, enriched with delicate hints of nut. The olfactory notes are further emphasised on the palate where it stands out for its freshness and minerality (12/1/2026).

AGEING POTENTIAL

Enjoy at its best within 8-10 years.

DIALOGUE WITH CREATIVITY

Presented with exclusive "Gold" labelling to symbolise its elegance and vitality, this sparkling wine embodies the iconic style of Dolce&Gabbana, who designed the branding. The exquisite packaging of Bollicina Gold is a tribute to the excellence of Italian artisanship, which is reflected in every facet of this wine.

SERVING SUGGESTION

A rosé to pair with shellfish, fish tartare and prosciutto. To enjoy with all courses. Serve in medium-sized wineglasses, without flaring. Uncork at time of serving, serve at 6-8 °C.

ANALYTICAL DATA

alc 12% vol., total acidity 7.2 g/l, pH 3.08, residual sugars 5.5 g/l.

FIRST VINTAGE

2019.

