

DOLCE & GABBANA

DONNAFUGATA®

CUORDILAVA 2017

Cuordilava, is the new red 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 details. A wine of elegant minerality and extraordinary volcanic personality, the result of mountain viticulture on the slopes of Etna.



750 ml

Magnum

Collection: Dolce&Gabbana and Donnafugata, extraordinary ambassadors of Sicilian culture.

When you desire creativity and craftsmanship.

Denomination: Etna Rosso DOC.

Grapes: Nerello Mascalese, the main red grape variety native of Etna.

Production area: Eastern Sicily, north side of Etna, between Randazzo and Castiglione di Sicilia. 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. In particular, this area 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; the vines are trained to the traditional Etna alberello or to vertical shoot positioning system, on terraces contained by dry lava stone walls.

Vintage and harvest: the 2017 vintage, overall, was less rainy than average recorded on the north side of Etna. Snow in January covered the vineyards, slowly releasing a significant supply of water into the ground. Green pruning – carried out between June and July – aimed to define the vegetation-production balance giving rise to very healthy grapes. Overall, production was slightly below average but with a quality that has reached excellence. The harvest of Nerello Mascalese, with careful selection in the vineyard, took place in the first ten days of October.

Vinification and ageing: once the grapes arrive in the cellar they are sorted on a vibrating table followed by the selection of only perfectly intact and ripe grapes through a destemmer. Fermentation in steel with maceration on the skins for 10-12 days at a temperature of 25 °C. Aging for 14 months in French oak barrels and then for at least 30 months in the bottle before being released on the market.

Analysis: alcohol 14.15 % ABV - total acidity 5.7 g/l - pH 3.54

Tasting notes: ruby red colored, Cuordilava presents a bouquet of small red fruits accompanied by spicy notes that blend with typical hints of undergrowth. On the palate it is broad and deep, characterized by well-integrated tannins and elegant minerality; the long finish enhances its extraordinary personality.

Longevity: over 10 years.

Food & Wine: ideal with legumes and mushroom dishes and red meats. Serve at 18 °C.

Dialogue with creativity: Dolce&Gabbana drew inspiration from the color of the magma to make the capsule and the grosgrain ribbon of the box, while the graphics of the label and packaging refer to the traditional motifs and styles of the Sicilian cart. However, Etna remains the true protagonist at the center of the composition, immersed in a suggestive, almost fairytale landscape, which evokes the chivalrous tales of the storytellers and the theatrical scenes of the Opera dei Pupi. Gold was used on the logo printed on the bottleneck's collar and on the tissue paper that wraps the bottle, to celebrate the precious and sublime nature of Etna, as unique as Cuordilava. In addition to the 750 ml bottle, Cuordilava is also available in the Magnum format.