

# Donnafugata Brut Rosé 2020

## Sicilia Doc Rosé Sparkling Wine

*Traditional method rosé, made from Pinot Nero grapes grown in high hillside vineyards, that encapsulates the Donnafugata philosophy. With delicate hints of bread crusts and notes of fruit and spices, this Brut Rosé is a sparkling wine made with rare artisan nous.*



**PRODUCTION AREA**  
Southwestern Sicily.

**TYPE**  
Traditional Method Brut.

**GRAPES**  
Pinot Nero.

**SOILS AND CLIMATE**  
Prevalence of soils with altitude of 470 to 500 metres a.s.l., high hilly orography and clay loam soils. Mild winters; dry, breezy summers with strong temperature variations between night and day.

**VINEYARD**  
VSP (Vertical Shoot Positioning) training with Guyot pruning.

**VINTAGE**  
The 2020 growing season recorded below average rainfall in the region. Most of the rainfall was in winter and spring while the summer was quite dry. The careful management of agronomic practices, from pruning to thinning to the choice of harvest times, resulted in perfectly healthy and ripe grapes. All in all, the quantity of grapes produced was slightly below the company average and the harvest took place 5-10 days early. The 2020 vintage produced very aromatic wines with notable acidity.

**HARVEST**  
The grapes were collected by hand in crates and carefully sorted. The Pinot Nero grapes used to produce the traditional method rosé were harvested on 3-4 August.

**WINEMAKING AND AGEING**  
On arriving at the winery, the grapes are subject to additional sorting on a vibrating table before being delicately pressed in entire bunches. Fermentation takes place in steel at a controlled temperature. This is followed by secondary fermentation in the bottle. The wine is aged on the lees for around 36 months before disgorgement, and is then aged in the bottle for another 12 months or so before being marketed.

**TASTING NOTES**  
Pale pink in colour, this Brut Rosé is distinctive for its bouquet of bread crust, fruity hints of redcurrant and raspberry, and delicate spicy notes. In the mouth it is fresh and structured with a fruity and persistent savoury finish (25/3/2025).

**AGEING POTENTIAL**  
Enjoy at its best within 8-10 years.

**DESIGNER LABELS**  
An elegant woman, her face illuminated with a little smile, who brings to mind the *Mona Lisa* and the *Lady with an Ermine* by Leonardo da Vinci, and many other 16th century Italian portraits of women. A perfect balance of art, culture and nature. Compared with the elegant original sketch, made on a wooden board, we have added just a few touches of gold foil to the perlage, like glints of light that hint at the vivacity of the bottle's contents.

**FOOD PAIRINGS**  
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% by vol., total acidity 7.2 g/l, pH 3.02.

**FIRST VINTAGE**  
2012.



Donnafugata is  
certified Sostain