

Isolano 2022

Dolce&Gabbana Donnafugata

Etna Bianco Doc - Sicilia

Isolano was born from the partnership between Dolce&Gabbana and Donnafugata, united by unconditional love for Sicily, passion for work, and attention to detail.

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



PRODUCTION AREA

Eastern Sicily, on the northern slope of Etna volcano, in the Estate located in the town of Randazzo and in other areas suitable for viticulture.

GRAPES

Carricante.

SOILS AND CLIMATE

Prevalence of soils with an altitude of 600 to 750 m a.s.l., mountainous terrain and sandy soils of volcanic origin. Continental climate with Mediterranean influences, characterised by cold winters and summers with substantial temperature variations between night and day. This northern side of the volcano is also characterised by lower rainfall than the averages on the other sides of Etna, facilitating the optimal ripening of the grapes.

VINEYARD

Vineyards grown using the Etna "alberello" head-trained bush method and VSP (Vertical Shoot Positioning) trained methods with spurred cordon pruning. Sloping terrains are traditionally cultivated on terraces cordoned off by lava dry 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.*



Donnafugata is certified Sostain

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 controlled temperature. 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 displays enveloping persistence and 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 enchant with its genuine and authentically Sicilian beauty. In addition to the 750 ml bottle, Isolano is also available in the Magnum format.

FOOD PAIRING

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

ANALYTICAL DATA

Alc 12,5% vol., total acidity 6 g/L, pH 3.25.

FIRST VINTAGE

2019.