

Rosa 2024

Dolce&Gabbana

Donnafugata

Sicilia Doc Rosato

Rosa stems from the partnership between Dolce&Gabbana and Donnafugata, united by their unconditional love for Sicily, passion for their work, and unparalleled attention to detail. A rosé that stands out for its fragrance and minerality.



GRAPES AND PRODUCTION AREA

Rosa is the product of a blend of two red grape varieties: Nerello Mascalese and Nocera. Nerello Mascalese is grown in eastern Sicily, on the northern slopes of Etna Volcano, on the Estate of the Municipality of Randazzo and in other particularly suitable areas; Nocera is grown on the Estate of the Municipality of Contessa Entellina and in other particularly suitable areas.

SOILS AND CLIMATE

Nerello Mascalese: 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.

Nocera: prevalence of soils with an altitude of 200 to 400 m a.s.l., hilly orography and clay loam soils; mild winters, dry and breezy summers with significant temperature variations between night and day.

VINEYARD

Nerello Mascalese is grown using the Etna "alberello" head-trained bush method or VSP (Vertical Shoot Positioning) trained with spurred cordon pruning. Nocera is grown using VSP (Vertical Shoot Positioning) training with spurred cordon pruning, and other traditional training methods suitable for producing quality grapes.

VINTAGE

In eastern Sicily the winter was mild, and the spring was regular with rainfall in line with seasonal averages. The highest temperatures recorded in June and mid-July were well tolerated by the vineyards thanks to the humidity reserves in the sandy volcanic soils. In western Sicily the 2024 growing season saw low rainfall and higher average temperatures; thanks to the water reserves available in the Estate's reservoirs, between June and August supplementary irrigation was carried out in many of the Estate's vineyards, supporting the vegetative production cycle.

The quality of the grapes brought to the winery was perfectly in line with the company's targets.

HARVEST

The Nerello Mascalese grapes were harvested in the first ten days of September; Nocera was harvested in the second half of August.

WINEMAKING AND AGEING

On arriving at the winery, the bunches were transferred to a vibrating table for manual sorting; only perfectly intact grapes were destemmed and delicately crushed; the cold maceration of the grapes in must made it possible to bring out the aroma precursors as well as the distinctive colour of this rosé in all their glory. After fermentation at a controlled temperature, the final blend of Nerello Mascalese and Nocera was produced; this was followed by two months of ageing in tanks and at least two months of ageing in the bottle before it was marketed.

TASTING NOTES

It has a brilliant pale pink colour, a large floral bouquet of wisteria, delicate fruity notes of redcurrant and pomegranate, and a citrus finish. Fragrant and savoury, it stands out for its persistence (31/1/2025).

AGEING POTENTIAL

Enjoy at its best within 2-3 years.

DIALOGUE WITH CREATIVITY

Fascinated by its unmistakable colour, Dolce&Gabbana were particularly interested in producing a rosé, and the name Rosa was chosen to emphasise its unique personality. And just as Donnafugata has created an original blend of two Sicilian grape varieties, so Dolce&Gabbana has harnessed its creativity to tell the story of this prestigious wine, overseeing its image: the immediately recognisable graphics of the materials draw inspiration from the iconic Sicilian cart, synonymous all over the world with the island's craftsmanship, culture and traditions.

FOOD PAIRINGS

Perfect as a pre-dinner drink or paired with raw fish, vegetarian dishes, and delicate meats. Serve at 10-12°C.

ANALYTICAL DATA

alc 12% by vol., total acidity 5.5 g/l, pH 3.26.

FIRST VINTAGE

2019



Donnafugata è
certificata Sostain