

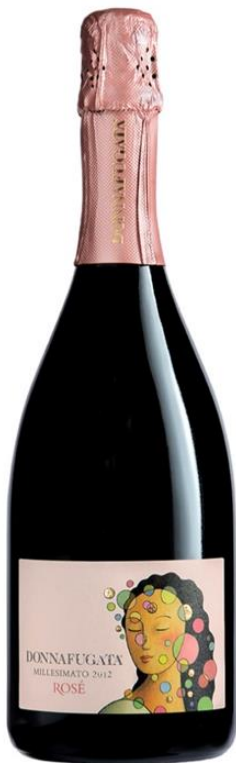
The new Donnafugata Brut Rosé: Mediterranean Elegance

The Sicilian winery's range has been enriched with a new metodo classico made from Pinot Nero grown on high hillsides. Preview at Vinitaly in Verona, a millesimato 2012 produced with sartorial savoir-faire, the synthesis of body and great finesse.



Four years after the launch of the first *metodo classico* into the market, Donnafugata presents its second label at the 50th Vinitaly: a **Brut Rosé made from Pinot Nero grapes**, cultivated on high hillsides.

Produced from the **2012 harvest in just 3,000 bottles**, Donnafugata Brut Rosé was born after years of experimentation and trials, and summarizes in a glass the winery philosophy: produce with **sartorial savoir-faire** wines that are capable of captivating and making happy those who taste them. A new sparkling wine that responds to the wish for **glamour** and the desire for a rewarding sensorial experience.



Donnafugata Brut Rosé is the fruit of very careful grape selection and it has been aged for about **30 months on the lees**; it has an old rose color, with orange reflections, and has a bouquet that reveals remarkable finesse, with notes of bread crust and delicate scents of peach skin. The palate is well defined, full and persistent. **A rosé for the whole meal**, excellent with crustaceans, fish tartare or San Daniele.

The **artistic label** is also very charming, it displays the face of a woman lit up with a slight smile, surrounded by touches of gold foil in the perlage, as beams of light that let us predict all the fine liveliness of its content. An elegant balance of elements, the fruit of the dialogue between art and wine that distinguishes the inimitable Donnafugata labels.

“From the vineyard to the cellar, we have been working to create a high quality *metodo classico rosé* for years - says **Antonio Rallo** winemaker of the family wine estate - and finally, with this *millesimato 2012*, we feel satisfied and ready to present it to our admirers; ours is a range of eclectic and consistent wines, the fruit of many different combinations of grape-varieties and terroir, and



Donnafugata Brut Rosé proves how the Pinot Nero in our territory can express the **Mediterranean elegance** we wanted; a sparkling wine rich in sensory texture that is perceived in the tasting and remains in the heart and in the mind.”

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