

Donnafugata Brut Rosé 2021

Sicilia Doc Rosé Sparkling Wine

Traditional method rosé, made from Pinot Nero grapes grown in high hillside vineyards, which embodies the Donnafugata style. With delicate hints of bread crust 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

Rainfall in the 2021 growing season was just below the average for this area. Rainfall was concentrated in the winter, while the spring was dry; during this season, the delicate flowering and fruit set phases proceeded regularly. The entire vegetative production cycle was accompanied by careful and intensive work in the vineyard and therefore concluded regularly. The quality was completely in line with the company's targets.

HARVEST

The grapes were collected by hand in crates and carefully sorted on the 3rd and 4th of 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 9 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 notes of white pepper. In the mouth it is fresh with fruity notes and a persistent savoury finish (12/1/2026).

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.

SERVING SUGGESTION

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 12.5% vol., total acidity 7.3 g/l, pH 3.04, residual sugars 7.7 g/l.

FIRST VINTAGE

2012.



Donnafugata is certified Sostain

Vineyards and Wineries

Contessa Entellina / Etna / Marsala / Pantelleria / Vittoria

www.donnafugata.it