

The Etna
Estate

Cuordilava

Dolce&Gabbana Donnafugata 2019

Etna Rosso Doc

Cuordilava was born from the partnership between Dolce&Gabbana and Donnafugata, two Made in Italy excellences united by unconditional love for Sicily, passion for work and attention to details. A wine of elegant minerality and extraordinary volcanic personality, the result of mountain viticulture on the slopes of Etna.



PRODUCTION AREA

Eastern Sicily, north side of Etna, between Randazzo and Castiglione di Sicilia. Etna is a mountain viticulture with vineyards located between 700 and 750 m a.s.l.; the continental climate given by the altitude meets the Sicilian sunshine. In particular, this area north of the volcano is characterized by lower rainfall compared to the average of the other slopes of Etna. Summers are cool, with strong temperature variations between day and night. The soils are sandy, of volcanic origin, rich in minerals; the vines are trained to the traditional Etna *alberello* or to vertical shoot positioning system, on terraces contained by dry lava stone walls.

GRAPES

Nerello Mascalese, the main native red grape variety of Etna.

VINTAGE AND HARVEST

The 2019 vintage was cool, with rainfalls (802 mm) in line with the average* (801 mm); a typical year for Mt. Etna, with rains recorded also in spring and summer, quite usual for vineyards over 700 m. a. s. l.; in particular, some rainfall between mid-August and early September exalted freshness and aroma. On this side of the volcano the following weeks were dry; this climatic factor, together with the choice to carry out some thinning, facilitated the desired ripening and the regular course of the harvest. The harvest of Nerello Mascalese took place in October.

WINEMAKING AND AGING

Once the grapes arrive in the cellar, they are sorted on a vibrating table followed by the selection of only perfectly intact and ripe grapes through a destemmer. Fermentation in steel with maceration on the skins for 10-12 days at a temperature of 25°C (77°F). Aging for more than a year in French oak barrels and then for at least 24 months in the bottle before being released.

TASTING NOTES

Ruby red colored, *Cuordilava* presents a bouquet of small red fruits, plum and orange zest accompanied by spicy notes (cinnamon) that intertwine with lavender notes, fresh balsamic and undergrowth hints. On the palate it is ample and deep, characterized by well-integrated tannins and elegant minerality; the long finish enhances its extraordinary personality.

AGING POTENTIAL

Over 10 years.

DIALOGUE WITH CREATIVITY

Dolce&Gabbana drew inspiration from the color of the magma to make the capsule and the grosgrain ribbon of the box, while the graphics of the label and packaging refer to the traditional motifs and styles of the Sicilian cart. However, Etna remains the true protagonist at the center of the composition, immersed in a suggestive, almost fairytale landscape, which evokes the chivalrous tales of the storytellers and the theatrical scenes of the *Opera dei Pupi*. Gold was used on the logo printed on the bottleneck's collar and on the tissue paper that wraps the bottle, to celebrate the precious and sublime nature of Etna, as unique as *Cuordilava*. In addition to the 750 ml bottle, *Cuordilava* is also available in the Magnum format.

FOOD PAIRING

Ideal with legumes and mushroom dishes and red meats. Serve at 18°C.

ANALYTICAL DATA

Alcohol 13,97% ABV, total acidity 5,5 g/l, pH 3,52.

FIRST VINTAGE

2017.