

Cuordilava

Dolce&Gabbana

Donnafugata

2020

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

GRAPES

Nerello Mascalese.

SOILS AND CLIMATE

Altitude from 600 to 750 m a.s.l.; mountainous orography; sandy soils of volcanic origin, fertile and rich in minerals. Continental climate with Mediterranean influences, characterized by harsh winters and summers with strong day-night temperature ranges. This northern slope of the volcano is also characterized by lower rainfall than the averages on the other slopes of Etna, thus favouring an optimal ripening of the grapes.

VINEYARD

Vineyards with *alberello etneo* training system and density of about 7,000 plants per hectare, and vineyards with espalier with spurred cordon pruning and a density of about 4,700 plants per hectare. Yields of 45-65 quintals per hectare. Due to the prevalence of sloping terrain, many vineyards are traditionally cultivated on terraces delimited by dry lava stone walls.

VINTAGE

On Etna's northern slope, the 2020 vintage was mild, with a rainfall of 792 mm, in line with the average* for the area (801 mm); a typical Etna year with rainfall also recorded in the spring and summer, which is quite usual for vineyards located above 700 m. On this side of the volcano, the weeks of September were dry; this climatic factor, together with the decision to carry out some thinning, favoured the desired ripening and the smooth running of the harvest. **average rainfall recorded in Randazzo since the 2007 harvest; in this territory, the pluviometric data refer to the agricultural year intended from 1st November to 31th October of the following year.*

HARVEST

Careful grape selection in the vineyard and manual harvesting in crates; the Nerello Mascalese was harvested in the first half of 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 over 2 years in the bottle before being released.

TASTING NOTES

Ruby red in colour, *Cuordilava 2020* presents a bouquet of spicy notes that blend well with fruity hints of wild strawberries and plums, followed by floral hints of violets and forest floor. The palate is broad and deep, characterized by well-integrated tannins and elegant minerality; the long persistent finish enhances its extraordinary volcanic personality. (February 27th, 2024)

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

Alc 14% by vol., total acidity 5,8g/L, pH 3,50.

FIRST VINTAGE

2017.



Donnafugata is
certified Sostain