

Cuordilava 2020

Dolce&Gabbana Donnafugata

Etna Rosso Doc - Sicilia

Cuordilava was born from the partnership between Dolce&Gabbana and Donnafugata, united by unconditional love for Sicily, passion for work and attention to details. A wine that displays minerality and a volcanic personality, as a 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

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. This northern side of the volcano is also characterised by lower rainfall than the averages on the other sides of Etna, facilitating the optimal ripening of the grapes.

VINEYARD

Vineyards grown using the Etna "alberello" head-trained bush method and VSP (Vertical Shoot Positioning) trained methods with spurred cordon pruning. Sloping terrains are traditionally cultivated on terraces cordoned off by lava dry 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, favored 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 AGEING

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 at a controlled temperature. 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 minerality; the long persistent finish enhances its 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

To match with legumes and mushroom dishes and red meats. Serve at 18 °C (64° F).

ANALYTICAL DATA

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

FIRST VINTAGE

2017.



Donnafugata is
certified Sostain