

The Contessa Entellina  
and Etna Estates

# Rosa

## Dolce&Gabbana Donnafugata

### 2022

#### Sicilia Doc Rosato

*Rosa is the rosé wine that stands out for its elegant fragrance and minerality; deriving from the partnership between Dolce&Gabbana and Donnafugata, it is the perfect ambassador of two Made in Italy excellences, united by their unconditional love for Sicily, passion for work and attention to detail.*



#### PRODUCTION AREA

Contessa Entellina estate and neighboring territories, Eastern Sicily - North side of Etna, South Western Sicily.

#### GRAPES

Rosa is the fruit of an original blend of two red grape varieties, among the most representative of Sicilian viticulture: Nerello Mascalese and Nocera. Nerello Mascalese which is grown on volcanic soils, expresses minerality and a refined floral component. It lends itself very well to the production of rosé wines. Nocera is an ancient almost forgotten variety with a prestigious past. After years of experimentation, Donnafugata planted it in its hillside vineyards. Here Nocera reaches an ideal sugar maturation with a high level of acidity; it gives birth to a wine with a captivating fruity bouquet.

#### VINTAGE AND HARVEST

In the Contessa Entellina estate, in the heart of western Sicily, the 2022 vintage was characterized by a precipitation concentration in autumn and spring, thanks to the careful management of the vineyard Nocera reached proper maturity and was harvested on 15<sup>th</sup> of September. The climatic trend was regular also for the vineyards of Mt. Etna that are located between Randazzo and Castiglione di Sicilia at 700-750 meters a.s.l.; excellent quality of Nerello Mascalese grapes that were harvested in the second half of September.

#### WINEMAKING AND AGING

Upon arrival in the cellars, the clusters were transferred to a vibrating table for manual sorting; only the perfectly intact grapes were destemmed and delicately crushed; the cold maceration of the grapes in the must lasted 6-12 hours permitting to obtain the best extraction from the skins of all the aromatic precursors as well as the color that distinguishes this rosé. Once fermentation was completed, the Nerello Mascalese and Nocera were finally blended, followed by two months of aging in vats and at least 3 months of aging in the bottle before release.

#### TASTING NOTES

Bright pale pink in color, it has a wide floral bouquet of jasmine and rose petals, with delicate fruity notes of peach and white-fleshed fruits. Of pleasant fragrance, minerality and finesse, it surprises with remarkable persistence.

#### AGING POTENTIAL

To be enjoyed within 3 years.

#### DIALOGUE WITH CREATIVITY

Dolce&Gabbana, fascinated by this unmistakable color, strongly desired the production of a rosé, and the name Rosa was chosen to emphasize its unique personality. And just as Donnafugata has created a new blend of two Sicilian grape varieties, so Dolce&Gabbana's creativity has taken up the challenge of telling the story of this prestigious wine, overseeing its coordinated image: the immediately recognizable graphics of the materials draw inspiration from the iconic Sicilian cart, which represents the island's craftsmanship, culture, and tradition the world over.

#### FOOD PAIRING

Perfect for aperitifs, raw fish, vegetarian dishes, and delicate meats. Excellent at 10-12° C (50-53 °F).

#### ANALYTICAL DATA

Alcohol 12.73 % vol., total acidity 5.7g/l, pH 3.31.

#### FIRST VINTAGE

2019.