

Rosa Dolce&Gabbana Donnafugata 2025

Sicilia Doc Rosato

Rosa stems from the partnership between Dolce&Gabbana and Donnafugata, united by their unconditional love for Sicily, creativity and artisanship. A rosé that stands out for its fragrance and minerality.



GRAPES AND PRODUCTION AREA

Rosa is the product of a blend of two red grape varieties: Nerello Mascalese and Nocera. Nerello Mascalese is grown in eastern Sicily, on the northern slopes of Etna, on the Estate in the Municipality of Randazzo and in other particularly suitable areas; Nocera is grown on the Estate in the Municipality of Contessa Entellina and in other particularly suitable areas.

SOILS AND CLIMATE

Nerello Mascalese: prevalence of soils with 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 strong temperature variations between night and day. Nocera: prevalence of soils with altitude of 200 to 400 m a.s.l., hilly orography and clay loam soils; mild winters, dry and breezy summers with significant temperature variations between night and day.

VINEYARD

Nerello Mascalese is grown using the Etna "alberello" head-trained bush method or VSP (Vertical Shoot Positioning) trained with spurred cordon pruning. Nocera is grown using VSP (Vertical Shoot Positioning) training with spurred cordon pruning.

VINTAGE

Thanks to the consistent rainfall throughout the entire crop year and the absence of long periods of high temperatures in the summer season in western and eastern Sicily, conditions were ideal for the regular procedure of the vegetative production cycle; the quality of the grapes brought to the winery was completely in line with the company's targets.



Donnafugata is certified Sostain

HARVEST

The Nocera grapes were harvested between the end of August and mid-September; the Nerello Mascalese grapes were harvested in the middle ten days of September.

WINEMAKING AND AGEING

The gentle pressing of the grapes is followed by the fermentation of the must in steel at a controlled temperature; the wine ages in tanks for three months and in the bottle for at least three months before release.

TASTING NOTES

A brilliant pale pink colour, it has a large bouquet with floral notes of violet, delicate fruity notes of grapefruit and redcurrant, and a citrus finish. Fragrant and savoury, it stands out for its minerality and persistence (30/1/2026).

AGEING POTENTIAL

To be enjoyed within 4-5 years.

DIALOGUE WITH CREATIVITY

Fascinated by its unmistakable colour, Dolce&Gabbana were particularly interested in producing a rosé, and the name Rosa was chosen to emphasise its unique personality. And just as Donnafugata has created an original blend of two Sicilian grape varieties, so Dolce&Gabbana has harnessed its creativity to tell the story of this prestigious wine, overseeing its image: the immediately recognisable graphics draw inspiration from the iconic Sicilian cart, synonymous all over the world with the island's craftsmanship, culture and traditions.

SERVING SUGGESTION

Perfect as a pre-dinner drink or paired with raw fish, vegetarian dishes, and delicate meats. Serve at 10-12 °C.

ANALYTICAL DATA

alc 13% by vol., total acidity 5.8 g/l, pH 3.23.

FIRST VINTAGE

2019.