

DOLCE & GABBANA

DONNAFUGATA®

## ROSA 2020

*ROSA is the rosè 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.*



750 ml

Magnum

**Collection:** *Dolce&Gabbana and Donnafugata, extraordinary ambassadors of Sicilian culture. When you desire creativity and craftsmanship.*

**Denomination:** *Sicilia DOC Rosato.*

**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 rosè 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.*

**The vintage and the grape harvest:** *in the Contessa Entellina estate, in the heart of western Sicily, the 2020 vintage was characterized by a regular climatic trend; compared to the average of the last few years the production was slightly lower and the harvest took place 5-10 days early; thanks to the careful management of the vineyard Nocera reached proper maturity and was harvested on 22<sup>nd</sup> of August.*

*The climatic trend was regular also for the vineyards of Mt. Etna that are located between Randazzo and Castiglione di Sicilia at 700-750m a.s.l.; excellent quality of Nerello Mascalese grapes that were harvested between 1<sup>st</sup> and 9<sup>th</sup> October.*

**Vinification and ageing:** *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 colour that distinguishes this rosè. Once fermentation was completed, the Nerello Mascalese and Nocera were finally blended, followed by two months of ageing in vats and at least 3 months of ageing in the bottle before release.*

**Analytical data:** *alcohol 12.38 % vol. - total acidity 6.2 g/l. - pH 3.26.*

**Tasting notes:** *bright pale pink in colour, it has an elegant bouquet of jasmine and rose petals, with delicate fruity notes of currant and bergamot. It has a very pleasant fragrance and minerality, it stands out for its finesse and persistence.*

**Food & wine:** *perfect for aperitifs, raw fish, vegetarian dishes, and delicate meats. Excellent at 10-12° C.*

**A dialogue with creativity:** *Dolce&Gabbana, fascinated by this unmistakable colour, strongly desired the production of a rosè, 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.*

**First vintage:** 2019.