

DOLCE & GABBANA DONNAFUGATA®

BOLLICINA GOLD 2019

SICILIA DOC NERELLO MASCALESE ROSÉ SPARKLING WINE

Dolce&Gabbana and Donnafugata are brought together by their shared love of Sicily in a unique collaboration founded on creativity and expert artisanship. Bollicina Gold is a Nerello Mascalese Brut Rosé whose unmistakeable minerality is enhanced by the volcanic soil.



750 ml

Magnum

Production Area: Eastern Sicily, on the Estate of the Municipality of Randazzo, from grapes grown in particularly suitable areas on the slopes of Etna Volcano.

Type: Traditional Method Brut Rosé.

Grapes: Nerello Mascalese.

Soils And Climate: Prevalence of soils with altitude of over 500 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.

Vineyard: Vineyards with typical local training methods. Sloping terrains are traditionally cultivated on terraces cordoned off by dry lava stone walls.

Vintage: The 2019 growing season was cool with average rainfall; a typical growing season for the region with precipitation also recorded in the spring and summer; in particular, some of the rain that fell between mid August and early September enhanced the freshness and aroma of the grapes.

Harvest: The grapes were collected by hand in crates and carefully sorted. The Nerello Mascalese grapes used for Bollicina Gold were harvested on 14 and 15 September.

Winemaking And Ageing: On arriving at the winery, the grapes are subject to additional sorting on a vibrating table before being delicately pressed. Fermentation takes place in steel at a controlled temperature. This is followed by secondary fermentation in the bottle. The wine is aged on the lees for around 36 months before disgorgement and is then aged in the bottle for at least 12 months.

Tasting Notes: Pale pink with gold tints, Bollicina Gold has a fine and persistent perlage: as well as its bouquet of fresh pastry and bread crust, it is also notable for its fragrant aroma of citrus fruit and currant, enriched with delicate hints of nut. The olfactory notes are further emphasised on the palate where it stands out for its freshness and minerality.

Ageing Potential: Enjoy at its best within 8-10 years.

Dialogue With Creativity: Presented with exclusive "Gold" labelling to symbolise its elegance and vitality, this sparkling wine embodies the iconic style of Dolce&Gabbana, who designed the branding. The exquisite packaging of Bollicina Gold is a tribute to the excellence of Italian artisanship, which is reflected in every facet of this fine wine.

Food Pairings: A rosé to pair with shellfish, fish tartare and prosciutto. To enjoy with all courses. Serve in medium-sized wineglasses, without flaring. Uncork at time of serving, serve at 6-8°C.

Analytical Data: alc 12% by vol., total acidity 6.9 g/l, pH 3.15.

First Vintage: 2019.