

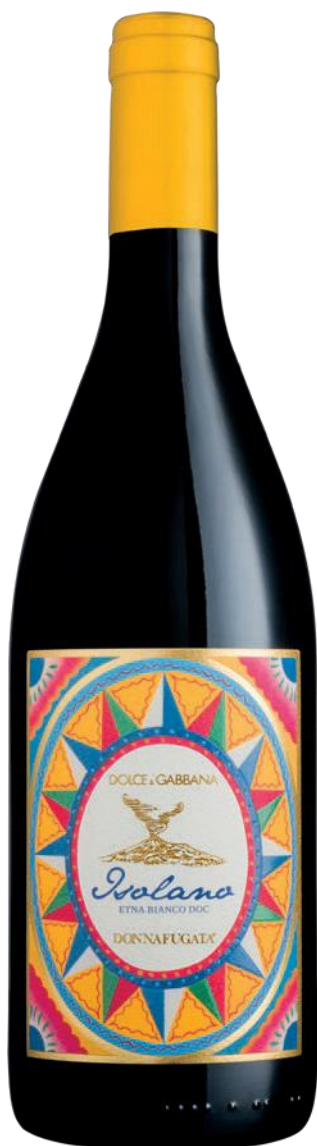
Isolano 2023

Dolce&Gabbana

Donnafugata

Etna Bianco Doc - Sicilia

Isolano is the white wine born from the partnership between Dolce&Gabbana and Donnafugata, two icons of Made in Italy united by their unconditional love for Sicily, passion for their craft, and meticulous attention to detail. A wine of enveloping minerality, the fruit of mountain viticulture on the slopes of Mount 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

Carricante.

SOILS AND CLIMATE

Predominantly sandy soils of volcanic origin at altitudes between 600 and 750 meters above sea level, with a mountainous topography. Continental climate with Mediterranean influences, characterized by harsh winters and summers with significant day-night temperature swings. This northern slope of the volcano is also characterized by lower rainfall compared to the averages of the other slopes of Mount Etna, thereby favoring grape ripening.

VINEYARD

Vineyards trained with the Etnean bush system (alberello) and VSP (Vertical Shoot Positioning) trellis with spurred cordon pruning. The sloping lands are traditionally cultivated on terraces supported by dry-stone walls made of lava rock.

VINTAGE

The 2023 vintage was characterized by abundant rainfall in May and above-average temperatures in July. Thanks to the meticulous work in the vineyard, the vegetative-productive cycle yielded grapes that reached the desired level of ripeness. The vintage recorded a drop in production; the quality of the grapes brought to the winery was fully aligned with company goals.

HARVEST

Manual harvesting in crates with careful grape selection; the Carricante harvest took place mainly in the late part of September.



Donnafugata is
certified Sostain

WINEMAKING AND AGING

Upon arrival at the winery, a further selection of the clusters takes place on the vibrating table. Following the gentle pressing, fermentation of the must is carried out in stainless steel at a controlled temperature. The wine was aged for 8 months in tanks and then in the bottle for at least 24 months before release onto the market.

TASTING NOTES

Straw-yellow in color; on the nose, it displays a bouquet with fragrant citrus and mineral (flint) hints, notes of white peach and Mediterranean scrub. On the palate, it stands out for its persistence and volcanic minerality (June 15, 2026).

AGING POTENTIAL

More than 10 years.

ARTISTIC LABEL

The coordinated image created by Dolce&Gabbana enhances the colors of Sicily both in the graphics of the label and box and in the chromatic choice of the capsule and the grosgrain ribbon: the typical motifs and geometric shapes of the Sicilian cart, in which red, green, blue and yellow dominate the background, on which the smoking Etna is outlined. Imposing and solitary in its majestic grandeur, the volcano seems to float between earth and sky, between dream and reality, continuing to enchant with its genuine and authentically Sicilian beauty.

FOOD PAIRING

To pair with shellfish, vegetarian first courses, porcini mushrooms, fish-based dishes, or white meats. Serve at 10-12° C (50-54°F).

ANALYTICAL DATA

Alc 12,5% vol., total acidity 6,1 g/L, pH 3.22.

FIRST VINTAGE

2019.