

The Contessa Entellina
and Etna Estates

Rosa

Dolce&Gabbana Donnafugata

2023

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.



GRAPES AND PRODUCTION AREA

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 is grown on the volcanic soils on Etna among the municipalities of Randazzo and Castiglione di Sicilia; it expresses minerality and a refined floral component and 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 in the Contessa Entellina estate. Here Nocera reaches an ideal sugar maturation with a high level of acidity; it gives birth to a wine with a captivating fruity bouquet.

SOILS AND CLIMATE

Etna: altitude from 650 to 750 m a.s.l. (2,100-2,500 ft); the area north of the volcano is generally characterized by lower rainfall than the averages of the other slopes of Etna; summers are cool, with strong temperature variations between day and night. Contessa Entellina; altitude from 200 to 400 m a.s.l. (650-1,300 ft); hilly orography; mild winters, dry and windy summers with good temperature variations between day and night.

VINEYARD

On Etna: Etnean Alberello (bush vine) and VSP (Vertical Shoot Positioning) trained with spurred cordon pruning. The density is about 4.500 plants per hectare with yields of 4.5 - 6.5 tons per hectare (1.8 - 2.6 tons per acre). In Contessa Entellina: VSP (Vertical Shoot Positioning) training with spurred cordon pruning; planting density from 4,500 to 6,000 plants per hectare, with yields of 7.5 - 8.5 tons/ha (3.0 - 3.4 tons/acre).

VINTAGE

The abundant rains recorded in May and the high temperatures in July, imposed scrupulous agronomic practices of integrated pest control and eco-sustainable management. Thanks to the great commitment in the vineyards, the vegetative production cycle concluded regularly, giving life to well-ripe grapes. The quantity of grapes produced on the Contessa Entellina estate, and especially on Etna, was lower than the average of recent years. The quality of the grapes brought to the cellar was perfectly in line with the winery objectives.

HARVEST

Nocera grapes have been harvested in the first ten days of September; Nerello Mascalese was 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. (February 24th, 2024).

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.