

Rosa Dolce&Gabbana Donnafugata 2024

Sicilia Doc Rosato

Rosa was born from the partnership between Dolce&Gabbana and Donnafugata, united by their unconditional love for Sicily, passion for work and attention to detail. It's a rosé wine that stands out for its elegant fragrance and minerality.



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

Nerello Mascalese: 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. Nocera; 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

Nerello Mascalese is cultivated using the Etnean Alberello (bush vine) and VSP (Vertical Shoot Positioning) trained with spurred cordon pruning. Nocera is cultivated VSP (Vertical Shoot Positioning) training with spurred cordon pruning and other traditional training systems suitable for producing high-quality grapes.

VINTAGE

In Eastern Sicily, the winter was mild, and spring followed a regular course with rainfall in line with seasonal averages. The peaks of higher temperatures recorded in June and mid-July were well tolerated by the vineyards thanks to the water reserves in the volcanic sandy soils. In Western Sicily, the 2024 vintage was low in rainfall and had higher average temperatures; between June and August, thanks to the water reserves in the estate's ponds, emergency irrigations were carried out in many of the estate's vineyards, supporting the development of the vegetative-productive cycle. The quality of the grapes brought to the winery was perfectly aligned with the company's goals.

HARVEST

Nocera grapes have been harvested in the first decade of September; Nerello Mascalese was harvested in the second half of August.

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 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 2 months of aging in vats and at least 2 months of aging in the bottle before release.

TASTING NOTES

Bright pale pink in color, it has a wide floral bouquet of wisteria and delicate fruity notes of currant, pomegranate, and a citrusy finish. Fragrant and savory, it stands out for its persistence. (January 31st, 2025).

AGING POTENTIAL

To be enjoyed within 2-3 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

Alc 12% by vol.; total acidity 5.5 g/l., pH 3.26.

FIRST VINTAGE

2019

