

Donnafugata,  
**Dolce & Gabbana `Cuordilava` Etna Rosso 2019**  
Sicily, Italy



**DONNAFUGATA®**



### PRODUCER

The Rallo family has made wine in Marsala since 1851 and their ancient cellars tunnel beneath the city. They were one of the first families to begin making high quality table wine when sales of traditional Marsala started to decline, launching the Donnafugata label in 1983 and championing the potential of the region's native varieties. Today, Donnafugata has four estates in Sicily: a modern winery and 283 hectares at Contessa Entellina in the hills east of Marsala; 36 hectares in Vittoria to the south eastern point of the island; 68 hectares on the island of Pantelleria; and 18 hectares on the slopes of Etna. Donnafugata means 'fleeing woman' and is a reference to Queen Maria Carolina, who escaped the court of Naples in the early 19th century with her husband, Ferdinand IV of Bourbon, when Napoleon's troops arrived. The couple took refuge in Sicily at the Santa Margherita Belice palace, also the favourite residence of celebrated writer Giuseppe Tomasi di Lampedusa and depicted on the 'Mille e una Notte' label.

### VINEYARDS

The grapes for this wine are grown in vineyards on the north side of Etna, in five districts between Randazzo and Castiglione di Sicilia, at altitudes of 700-750 metres above sea level. The soils are sandy, of volcanic origin, rich in minerals. The vines are trained to the traditional Etna Alberello or to vertical shoot positioning system, on terraces contained by dry lava stone walls.

### VINTAGE

The 2019 vintage was cool, with rainfalls (802 mm) in line with the average (801 mm); a typical year for Mt. Etna, with rains recorded also in spring and summer, quite usual for vineyards over 700 m. Some rainfall between mid-August and early September exalted freshness and aroma. On this side of the volcano the following weeks were dry; this climatic factor, together with the choice to carry out some thinning, facilitated the desired ripening and the regular course of the harvest. The harvest of Nerello Mascalese took place in October.

### VINIFICATION

Once the grapes arrive in the cellar, they are sorted on a vibrating table followed by the selection of only perfectly intact and ripe grapes through a destemmer. Fermentation in steel with maceration on the skins for 10-12 days at a temperature of 25° C. Ageing for more than a year in French oak barrels and then for at least 24 months in the bottle before being released.

### TASTING NOTES

Ruby red in colour, Cuordilava presents a bouquet of small red fruits, plum and orange zest accompanied by spicy notes that intertwine with lavender notes, fresh balsamic and undergrowth hints. On the palate it is ample and deep, characterized by well-integrated tannins and elegant minerality; the long finish enhances its extraordinary personality.

Grape Varieties	<b>100% Nerello Mascalese</b>
Winemaker	<b>Antonino Santoro, Pietro Russo, Antonio Rallo</b>
Closure	<b>Natural Cork</b>
ABV	<b>14%</b>
Residual Sugar	<b>0.4g/L</b>
Acidity	<b>5.5g/L</b>
Wine pH	<b>3.52</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>