



Grape Varieties	50% Nerello Mascalese 50% Nocera
Winemaker	Antonino Santoro, Pietro Russo, Antonio Rallo
Closure	Agglomerated Cork
ABV	12.5%
Residual Sugar	3.2g/L
Acidity	5.6g/L
Wine pH	3.32
Notes	Vegetarian, Vegan

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 vineyards benefit from a broad diurnal shift that helps to preserve the grapes' freshness and aromas. The volcanic soils are rich in minerals, allowing the vine roots to grow deep into the ground.

VINTAGE

The 2022 vintage was characterized by a precipitation concentration in autumn and spring. Thanks to the careful management of the vineyard, Nocera reached proper ripeness and was harvested on 15th of September. The climatic trend was regular also for the vineyards of Mt. Etna that are located between Randazzo and Castiglione di Sicilia at 700-750 meters. Excellent quality of Nerello Mascalese grapes that were harvested in the second half of September.

VINIFICATION

The hand-harvested grapes were placed into crates with selection of bunches per plant. Upon arrival to the winery, the clusters were transferred to a vibrating table for manual sorting, with only the perfectly intact grapes destemmed and delicately crushed. The grapes underwent a cold maceration that lasted 6-12 hours, to achieve the bright colour and aromatics. Once fermentation was completed, the Nerello Mascalese and Nocera were blended, followed by two months of ageing in stainless-steel vats and at least three months in the bottle before release.

TASTING NOTES

Bright pale pink in colour, the Rosa 2020 has an elegant bouquet of jasmine and rose petals, with delicate fruity notes of redcurrant and bergamot. It has a very pleasant fragrance and minerality, it stands out for its finesse and persistence.