

DOLCE & GABBANA DONNAFUGATA®

ISOLANO 2019

Isolano, is the new white born from the partnership between Dolce&Gabbana and Donnafugata, two Made in Italy excellences united by unconditional love for Sicily, passion for work and attention to details. A wine of enveloping elegance and extraordinary volcanic minerality, the result of mountain viticulture on the slopes of Etna.



750 ml

Magnum

Collection: Dolce&Gabbana and Donnafugata, extraordinary ambassadors of Sicilian culture. When you desire creativity and craftsmanship.

Denomination: Etna Bianco DOC.

Grapes: Carricante, the main native white grape variety of Etna, and a small percentage of other indigenous grapes.

Production area: Eastern Sicily, north side of Etna, between Randazzo and Castiglione di Sicilia. Etna is a mountain viticulture with vineyards located between 700 and 750 m a.s.l.; the continental climate given by the altitude meets the Sicilian sunshine. In particular, this area north of the volcano is characterized by lower rainfall compared to the average of the other slopes of Etna. Summers are cool, with strong temperature variations between day and night. 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 and harvest: the 2019 vintage was a typical one on Mt. Etna with rainfall that was recorded in spring and summer, quite usual for vineyards over 700 m a.s.l.; in particular, 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 Carricante harvest, with careful selection of the grapes in the vineyard, began on September 30th and ended on October 10th.

Vinification and ageing: fermentation in stainless steel, at a temperature of 14-16 °C. Aging partly in tanks and partly in French oak for 10 months and more than 12 months in bottle before release.

Analysis: alcohol 12.72 % ABV - total acidity 6.1 g/l - pH 3.25.

Tasting notes: straw yellow color with golden reflections; the nose presents a refined bouquet with fragrant citrus scents, notes of broom in bloom and Mediterranean herbs. Isolano, a white of enveloping elegance, offers great persistence and extraordinary volcanic minerality on the palate.

Longevity: more than 10 years.

Food & Wine: perfect with crustaceans, vegetarian first courses, porcini mushrooms, fish dishes and white meat. Serve at 10-12 °C.

Dialogue with creativity: 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. In addition to the 750 ml bottle, Isolano is also available in the Magnum format.