

DOLCE & GABBANA DONNAFUGATA®

ISOLANO 2020

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 2020 vintage was characterized by regular climatic conditions, by a cold winter, a mild spring, and a summer with a good temperature range; the total rainfall recorded was 792 mm, in line with the average of the territory which is 801 mm. Accurate agronomic management favored a harmonious vegetation-production cycle, giving rise to grapes that achieved the right sugar and aromatic ripeness. Harvest took place in the last ten days of September.

Vinification and ageing: fermentation in stainless steel, at a temperature of 14-16 °C. Aging partly in tanks for 9 months and more than 12 months in bottle before release.

Analysis: alcohol 12.03 % ABV - total acidity 6.2 g/l - pH 3.23.

Tasting notes: straw yellow color with golden reflections; the nose presents a refined bouquet with fragrant citrus scents of lemon zest, 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.