ROSA

*The pleasure of the family that meets at the dining table and the conviviality that survives even in this delicate moment: Dolce&Gabbana and Donnafugata renew their collaboration by giving life to Rosa, a new rosé wine with a fruity and floral personality.*

*A message of common positivity and rebirth, starting from its roots: Sicily.*

*Love for their native land, attention to detail and craftsmanship: united by the desire to make the colours, scents and history of Sicilian culture known to every corner of the world, these two excellences of Made in Italy strengthen their partnership in the name of the tradition and expertise of the Bel Paese.*

*Rosa, the new rosé wine born from the vintage of 2019, is characterized by an original blend of two of the most important autochthonous vines of the island's tradition: Nerello Mascalese and Nocera.*

*Characterized by a refined pink tinge, this wine is defined by an elegant bouquet of jasmine, enriched with delicate hints of wild strawberry, peach and bergamot.*

*While Nerello Mascalese gives particular mineral notes and floral delicacy deriving from the volcanic soil and the microclimate of the northern slopes of Mount Etna, where it is produced, the Nocera grapes, an ancient variety that after years of experimentation Donnafugata has decided to grow on the hills of Contessa Entellina, give a captivating fruity component.*

*With packaging inspired by the iconic Sicilian cart, Rosa embodies the atmosphere, tradition and*

*culture of the island, elements that will recur in all future projects coming up from this collaboration.*

Rosa will be available from June at <https://world.dolcegabbana.com/food-beverage>

and <https://www.donnafugata.it/en/news/rosa-dolcegabbana-and-donnafugata/>

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