

Anthilia 2010

Type: White Sicilia IGP

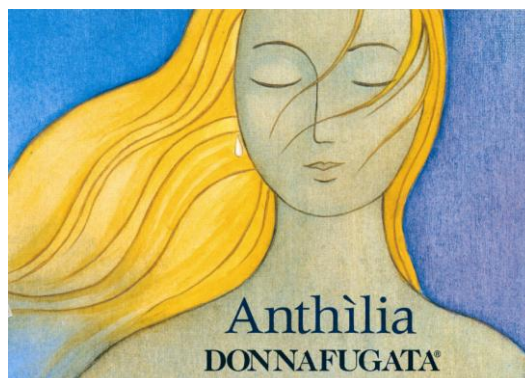
Grapes: Catarratto, main grape variety, and other Sicilian grapes. The final blend is also completed by varieties such as Viognier and Chardonnay.

Production area: South-western Sicily, Contessa Entellina Estate and nearby areas.

Altitude: 200 to 600 m AMSL

Orography: hilly.

Soils: Clayey with a sub-alkaline reaction (pH 7.5 to 8). Total limestone from 20 to 35%. Rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc).



VINEYARD

Training and pruning: VSP (vertical shoot positioning), with wooden stakes and stainless steel wires; cordon spur training, leaving 6 to 10 buds per plant.

Planting densities: 4,500 to 6,000 plants per hectare (1,822-2,429 an acre).

Yield per hectare: about 8.5 tons (3.4 tons an acre).

Vintage: 2010 was a rainier year than usual; yield somewhat lower but quality was high thanks to ripe and healthy grapes, obtained by fairly even weather and meticulous vineyard tending, giving wines of particular finesse; Anthilia 2010 is fruity and mineral. A very balanced white wine.

CELLAR

Fermentation: in stainless steel at a controlled temperature.

Aging in stainless steel vats and then at least two months in bottle before being released to the market.

Analysis data: alcohol 12.32% ABV, total acidity 6.0 g/l, pH 3.25.

TASTING NOTES

Description (01/07/2011): Anthilia 2010 is fresh and fairly complex, this wine stands out for its structure, minerality, white fruit aroma (pear, white peach) and a slight fragrance of grapefruit. A white wine with its own, very special harmony, suitable for different combinations and occasions.

Aging potential: to be enjoyed within 3-4 years.

THE WINE EXPERIENCE

Food & wine: perfect when paired with slightly smoked fish, shellfish, anchovies and also baked pasta dishes. Excellent with tuna salad, eggplant rolls and stuffed mussels. Serve it in tulip-shaped goblets of medium size and height; uncork at time of serving; excellent at 9-11°C (48-52° F).

Occasions:

An ideal daily companion, we recommend it as the wine of choice for summer lunches and dinners with friends.

Art & wine: the label displays the face of a woman, mysterious and fleeting, like the Elymian civilization. Anthilia is the name, given in the Roman period, to the city of Entella on the top of the *Rocca*. Today, Anthilia is also the name of a wine that is identified with the ancient territory where it originates. It is the first wine to have been conceived at Donnafugata and it still remains a special favorite of many admirers.