

DONNAFUGATA®

Sherazade 2010

Type: Red - Nero d'Avola Sicilia IGP.

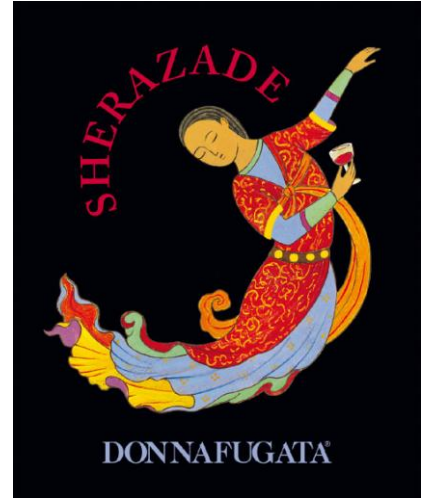
Grapes: Nero d'Avola.

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 (pH7.5 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.

Yield per hectare: about 7.5 tons (3 tons an acre).

Vintage: 2010 was a rainier year than usual; yield somewhat lower but quality was high, giving wines a particular finesse. The 2010 Sherazade was made from a selection of Nero d'Avola grapes with the most outstanding freshness and fragrance. Very fruity, it is a pleasant "juice of Nero d'Avola"!

CELLAR

Fermentation: in stainless steel with maceration on the skins for about 8 days at a temperature of 24-26 ° C (75-79°F).

Aging: after malolactic fermentation, the wine fines for about 2 months in tanks and then for almost 3 months in the bottle.

Analysis data: alcohol 13.27% ABV, total acidity 5.5 g/l, pH 3.50.

TASTING NOTES

Description (03/29/2011): it is ruby red in color with violet glints, as could be expected from a young and easy ready-to-drink wine. To the nose it is redolent of red fruit, cherries, wild cherries and plums. Its taste is of whole fruit with a very pleasantly spiced finale. Popular with those disliking "sturdy" reds.

Aging potential: 3-4 years.

THE WINE EXPERIENCE

Food & wine: the perfect pair with pasta with tomato sauce, grilled fish, various kinds of cold meats and salami and mild cheeses, it is also worth trying with pizza. Serve it in goblets of medium size; uncork at time of serving; excellent at 14°C (57° F)

Occasions: ideal for a drink with friends or a casual dinner.

Art & wine: Sherazade, fascinating female protagonist of the Arabian Nights has a fruity flesh voice, wrap in a spicy drape, that tells you the fairy tale of this masterpiece of Oriental literature. An intensely Mediterranean label in lush DonnaFugata style that gives you an unforgettable tasting.

First vintage: 2006.