

DONNAFUGATA®

Sedàra 2009

Type: Red Sicilia IGP.

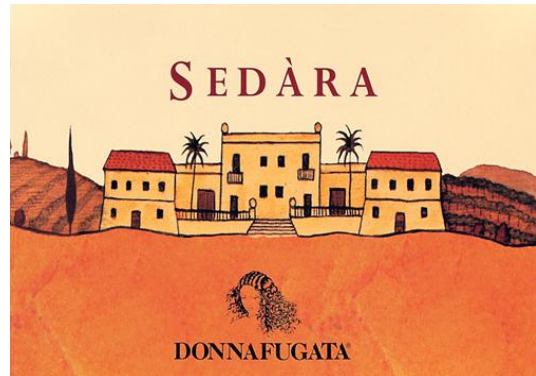
Grapes: Nero d'Avola (the primary grape) along with Cabernet Sauvignon, Merlot, Syrah and a small percentage of other grapes.

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: the 2009 has been a happy Sicilian vintage expressing the best of this territory; normal weather trends and scrupulous vineyard tending created the premises for an excellent harvest allowing us to bring healthy and perfectly ripe grapes to the cellar. The Sedàra 2009 confirms its appeal and its perfect balance between fruit and structure.

CELLAR

Fermentation: in stainless steel with maceration on the skins for about 10 days at a temperature of 26-30 ° C (79-86°F).

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

Analysis data: alcohol 13.05% ABV, total acidity 5.4 g/l, pH 3.51.

TASTING NOTES

Description (12/04/2010): it is a very fruity, enjoyable wine reflecting the sunny nature of its homeland. Balanced structure and silky tannins make it pleasant to drink and to pair with a wide range of dishes; a wine to drink throughout a meal.

Aging potential: 4-5 years.

THE WINE EXPERIENCE

Food & wine: serve with pasta dishes with meat sauces, elaborate baked pasta dishes and red meats. Try the wine with lightly cooked fresh tuna. Serve it in goblets of medium size; uncorked at the time of serving; excellent at 16-18°C (61-64°F).

Occasions: perfect for every day, we recommend it for convivial occasions, like a party with friends or a barbecue.

Art & wine: bearing the family name of Angelica, played by the fascinating Claudia Cardinale in the movie "The Leopard" directed by Luchino Visconti, this wine impresses the taster with its solidity and gentility. The label refers to the cellars at Contessa Entellina and the land in which this native vine's roots are deeply planted.