

DONNAFUGATA®

Mille e una Notte 2003

Red - Contessa Entellina DOC

After a dry 2002, a much rainier 2003 definitely helped sugar and phenol maturation in the Nero d'Avola grapes. Warm days and cool nights at Contessa Entellina led to extraordinary elegance. In the cellar, once malolactic fermentation was completed, the wine was put into barriques of 14 different kinds of French oak. In Bordeaux style, maturation included keeping the wine on its lees until the initial decanting. Voluminous, potent and highly refined, the 2003 Mille e una Notte has extremely particular notes of ripe red fruit, licorice and chocolate.

Alcohol 14,21 % vol. - Total acidity: 5,67 g/l. - pH 3,72

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