

# Anthilia

White – Sicilia IGP



**DONNAFUGATA®**  
SICILIA • SICILY

## Curiosity

*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 crest of the Rocca. 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 remains today a special favorite of many admirers.*

**Grapes:** Catarratto, Ansonica, and other grapes according to the vintage.

Trained in the counter-espalier system and pruned in spurred cordon. Average planting density, 5,000 vines per hectare (2,024 an acre), production of about 8.5 tons per hectare (3.4 tons an acre). Terrain of medium consistency.

**Alcohol content:** 12.5-13% vol.

**Vinification:** The grapes are soft pressed. The must is fermented at controlled temperatures and the wine ages in the bottle for at least two months before release on the market.

**Description:** The wine shows a precise personality of fruity and floral sensations, round and elegant. Notes of yellow peaches and plums and scents of the Mediterranean vegetation. On the palate, tastiness and softness unite.

**Food & Wine:** Perfect if combined with lightly smoked fish, crustaceans, anchovies and introductory dishes. Excellent with tuna salad, eggplant rolls and stuffed mussels.

**Three dishes:** Crustaceans in guazzetto (stewed in white-wine sauce). *Tortino di cozze gratinate* (gratined mussels). *Canocchie in salsa di peperoni e parmigiano* (mantis shrimp in sweet pepper and Parmesan sauce)

**Serve:** In tulip-shaped goblets of medium size and height; uncork at time of serving; excellent at 9-11°C (48-52° F).

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