

The Contessa Entellina
Estate

Sherazade 2022

Sicilia Doc Nero d'Avola

Sherazade 2022 features a red fruit bouquet accompanied by delicate spicy and balsamic hints. A pleasant and fragrant Nero D'Avola with caressing tannins: the red you wouldn't expect, also ideal for the aperitif.



PRODUCTION AREA

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

GRAPES

Nero d'Avola.

SOILS AND CLIMATE

Altitude from 200 to 400 m a.m.s.l. (656-1,312 ft); hilly orography; clay loam soils with a sub-alkaline reaction (pH 7.5 to 7.9) rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc) and total limestone from 20 to 35%. Mild winters with little rainfall. Warm, dry, ventilated summers. Substantial differences between day and night-time temperatures.

VINEYARD

VSP (Vertical Shoot Positioning) training with spurred cordon pruning g, leaving 6 to 10 buds per plant. Planting density of about 5,000 plants per hectare, with yields of 7.5-8.5 tons/ha (3.0-3.4 tons/acres).

VINTAGE

Thanks to favorable climatic conditions, the 2022 vintage produced excellent results. A total of 1,016 mm of rain has been recorded, compared to an average* of 665 mm. Rains were concentrated in autumn and spring (between the end of April and the first ten days of May), providing soils with an important water reserve supplemented by emergency irrigation in some vineyards. Among the 1,016 mm of rainfall recorded, 150 mm fell during the last week of September, after the end of harvest. Generally speaking, temperatures were in line with last year's average; only in June did temperatures peak slowing down the vegetative phase, which later resumed regularly as temperatures returned to their seasonal average. Compared to 2021, there was a slight decrease in production; however, the quality of the 2022 vintage is very good.

** The precipitation data are collected by SIAS, Sicilian Agrometeorological Service; the rainfall recorded from October 1st to September 30th of the following year is taken into account; the average is calculated starting from the 2003 harvest.*

HARVEST

The Nero d'Avola, destined to produce *Sherazade*, was harvested between the half of the month of August and the first week of September.

WINEMAKING AND AGING

In stainless steel with maceration on the skins for about 6-8 days at a temperature of 24-25°C (75-79°F). After malolactic fermentation, the wine fines for about 4 months in tanks and then for at least 5 months in the bottle.

TASTING NOTES

With bright ruby red color with violet reflections, *Sherazade 2022* presents a fruity bouquet with hints of plum and cherry flanked by delicate spicy and notes and balsamic hints. On the palate the fruity notes return smoothly, a red of great softness and excellent freshness. The caressing tannin completes this fragrant and pleasant wine. (June 5th, 2023)

AGING POTENTIAL

3-4 years.

ARTISTIC LABELS

Sherazade, fascinating female protagonist of the Arabian Nights has a fruity flesh voice, wrapped 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.

FOOD PAIRING

We suggest it with fish soup, pizza or classic tomato spaghetti. Serve it in goblets of medium size; uncork at time of serving; excellent at 15-16°C (59-61°F).

ANALYTICAL DATA

Alcohol 13.71% vol, total acidity: 5.6 g/l, pH: 3.45.

FIRST VINTAGE

2006.