

Sherazade 2019

Fresh and Original Collection: Pleasant wines with Sicilian soul.

Sherazade 2019 is pleasant and fragrant thanks to its red fruit bouquet and caressing tannins: the red you don't expect, also ideal for the aperitivo



DENOMINATION: Red - Nero d'Avola Sicilia DOC

GRAPE: Nero d'Avola.

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

TERRAINS & 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: at **Contessa Entellina** in the heart of western Sicily, the **2019 vintage** was less precipitous, with 546 mm of rain compared to the average of 660 mm*. Much of the precipitation was in winter and spring, while the summer was quite dry. The careful management of agronomic practices, from pruning to thinning through to the choice of different harvesting times, ensured that the grapes were healthy and well ripened. *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.

HARVESTING: The Nero d'Avola, destined for the production of Sherazade, was harvested between the end of August and the first week of September.

VINIFICATION: 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 3 months in the bottle.

ANALYTICAL DATA: alcohol 13.05 % vol., total acidity: 5.7 g/l., pH: 3.38

TASTING NOTES (15/09/2020): Sherazade 2019 has a brilliant ruby red color with violet reflections. The nose offers a pleasantly fruity bouquet with fragrant notes of red plum and cherry, combined with light spicy and balsamic scents. The palate is fleshy and perfectly reflects the bouquet revealing an extraordinary freshness. The fine-grained tannins, complete this fragrant and pleasant wine.

AGING POTENTIAL: 3-4 years.

FOOD & WINE: 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).

WHEN YOU DESIRE TO: Brighten your day in a pleasant and original way. Spoil yourself with a daily dose of luxury. Share a discovery with friends.

DIALOGUE WITH ART: 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.

FIRST VINTAGE: 2006.