# Mille e una Notte 2021

### Sicilia Doc Rosso

SPECIAL EDITION FOR THE SERIES The LEOPARD NETFLIX

Mille e una Notte is an icon of Donnafugata. This is a Special Edition that blends **Donnafugata's** revolutionary creativity with a timeless story: The Leopard brought to life in the **Netflix** series. It invites you to embark on an imaginative journey to uncover Sicily's most enchanting facets.



#### PRODUCTION AREA

Southwestern Sicily, in the Estate located in the town of Contessa Entellina and in other areas particularly suitable for viticulture.

#### GRAPES

Nero d'Avola, Petit Verdot, Syrah.

#### SOILS AND CLIMATE

Prevalence of vineyards with altitude from 200 to 400 meters a.s.l. (656-1,312 ft) with hilly orography and clay loam soils. Mild winters with little rainfall; warm, dry, ventilated summers with substantial differences between day and night-time temperatures.

#### VINEYARD

VSP (Vertical Shoot Positioning) training with spurred cordon pruning, and other traditional training methods suitable for producing quality grapes.

#### VINTAGE

The 2021 vintage recorded 615 mm of rainfall, slightly less than the average of 645 mm\* for this area. The rainfall was concentrated in the winter, while the spring was dry; during this season, the delicate phases of flowering and fruit set proceeded regularly. The entire vegetative and productive cycle was accompanied by intense and careful vineyard work and thus concluded regularly. The quantity of grapes produced was in line with the estate's average. The quality fully met the company's objectives.

\*Rainfall data is provided by SIAS, the Sicilian Agrometeorological Service; the data covers the period from October 1<sup>st</sup> to September 30<sup>th</sup> of the following year. The average is calculated from the 2003 harvest onward."

#### HARVEST

Manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The harvest of Syrah and Nero D'Avola took place between the end of August and the first days of September, according to the ripening of different varieties in the various plots; the Peit Verdot was harvested on September 6<sup>th</sup>.

#### WINEMAKING AND AGING

A further selection is carried out in the cellar, thanks to the latest generation destemmer, able to discard the green and overripe berries that might still be on the clusters. Fermentation in stainless steel and maceration on the skins at controlled temperature.



The aging took place for 12 months in new French oak barriques. The barriques used were selected from the best *tonnellerie*, with fine and extra-fine grain and a medium-toasting level. The wine was then aged for nearly 2 years in bottle.

#### TASTING NOTES

Intense ruby red in colour, *Mille e Una Notte* 2021 presents a broad bouquet characterized by fruity notes of black mulberries and plum, spicy notes of black pepper and liquorice; it stands out for the delicate hints of mint, and nuances of cocoa buns. In the mouth it is deep and with velvety tannins; It closes with gustatory persistence.

(November 27th, 2024)

#### AGING POTENTIAL

Over 20 years.

#### ARTISTIC LABELS

A significant new chapter in Donnafugata's "Art and Wine" dialogue: the Mille e una Notte 2021 Special Edition is dedicated to the timeless story told in the Netflix series The Leopard. Inspired by Tomasi di Lampedusa's masterpiece, the series features Donnafugata as the name of the protagonist's estate. Naturally, Donnafugata was the wine chosen by Netflix to honour this epic narrative, set in the heart of western Sicily, where our vineyards are located and where Mille e una Notte is produced. The iconic Mille e una Notte packaging has been enriched with an exquisite label, featuring baroque-inspired designs that reflect the elegance and style portrayed in the series.

#### FOOD PAIRING

To pair with roast and braised meat, first courses with ragù sauce and rack of lamb. Try it with tasty dishes of stewed fish. If served in large, big-bellied goblets it can be uncorked a few minutes before, otherwise a couple of hours earlier. To be served at 18° C (64° F). A tasting experience that bridges tradition and modernity, equally perfect when enjoyed with a book, some music, or your favorite tv series.

#### ANALYTICAL DATA

Alc 14% by vol., total acidity 5,2 g/l., pH 3,66.

FIRST VINTAGE 1995

The Leopard<sup>™</sup>/© Netflix. Used with permission.

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