

## Sherazade 2017

**Collection Fresh and Informal:** Pleasant wines from autochthonous varieties

***Sherazade 2017 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:** altitude from 200 to 600 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%.

**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 year 2017, 555 mm of rain was recorded, a figure that is slightly below the average\*(661 mm) of this territory. Since rainfall was mainly concentrated in autumn and winter, during the summer months of June and July, we intervened with emergency irrigation. Thus the vineyards were able to complete the vegetation-production cycle in a regular manner. Regarding temperatures, between July and August, values were higher than seasonal averages and this resulted in the ripening of all the varieties cultivated in the area 1-2 weeks earlier than usual. Despite the peak temperatures, in this period of the summer, good temperature ranges between day and night have given healthy grapes with an excellent aromatic and phenolic maturation. Furthermore, there was a quantitative decrease of about 15% compared to the

company average. Thanks to a careful management of agronomic practices and vinifications, the quality of the vintage is positive: the ideal phenolic ripeness given reds of great elegance. (\***VINTAGE:** in Contessa Entellina we consider the period from October 1 to September 30; **RAINFALL:** average obtained from SIAS, (Sicilian Agrometeorological Service), the average is calculated at Contessa Entellina from the harvest 2003).

**HARVESTING:** The Nero d'Avola destined for the production of Sherazade was harvested in the first ten days 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: 5.2 g/l., pH: 3.53

**TASTING NOTES (03/05/2018):** Sherazade 2017 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 scents. The palate is fleshy and perfectly reflects the bouquet revealing an extraordinary freshness. The well-integrated tannin, completes 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 color your day. A little everyday luxury that makes every day a celebration. A discovery to share with friends. A moment of leisure and lightness.

**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.