

DONNAFUGATA®

Sedàra 2019

Fresh and Original Collection: Pleasant wines with Sicilian soul.

Sedàra 2019 offers a fruity and pleasantly spicy bouquet. A glass of quality, perfect for everyday drinking.



DENOMINATION: Red Sicilia DOC

GRAPE: Nero d'Avola (the primary grape) along with Cabernet Sauvignon, Merlot, Syrah and other grapes

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

TERRAINS & CLIMATE: 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%. 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 and with yields of 8.0 - 9.0 tons/ha (3.2 - 3.6 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 reds of 2019 are very elegant and have an extremely fine and well-integrated tannin.

*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 harvest of the grapes destined for Sedàra began with Merlot, in the last ten days of August, followed by Nero d'Avola and Syrah. The harvest of Cabernet Sauvignon took place between the first and second decade of September.

VINIFICATION: in stainless steel with maceration on the skins for about 6-8 days at a temperature of 25-28 °C (77-82°F). After malolactic fermentation, the wine fines for about 8 months in cement tanks and then for almost 5 months in the bottle.

ANALYSIS DATA: alcohol 13.22% ABV, total acidity 5.1 g/l, pH 3.56

TASTING NOTES (17/12/2020): Ruby red in color with purple hues, Sedàra 2019 offers a fruity bouquet with hints of red fruit (cherry and plum) and spices (black pepper) combined with a light balsamic note of mint. On the palate it shows a good structure with soft tannins and a pleasant freshness. A pleasant red, versatile in food matching, perfect for every day.

AGING POTENTIAL: 4-5 years.

FOOD & WINE: serve with Lasagne, roast chicken, BBQ, and tacos "tex-mex" style. Serve it in goblets of medium size; uncorked at the time of serving; excellent at 16-18°C (61-64°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: Dedicated to the irresistible and ambitious Angelica Sedàra with green eyes, the fashinatig Claudia Cardinale, protagonist of the film "Il Gattopardo" (The Leopard) directed by Luchino Visconti. The label, also in the new version, refers to the Contessa Entellina winery.

FIRST VINTAGE: 1995