

The Contessa Entellina
Estate

Mille e una Notte 2019

Sicilia Doc Rosso

Mille e una Notte 2019 presents a wide and deep bouquet characterized by notes of black fruits, fresh and delicate balsamic hints as well as pleasant notes of sweet toasting. On the palate, it is soft and enveloping, with great persistence and captivating sapidity. Donnafugata's flagship wine confirms itself as an icon of style and elegance.



PRODUCTION AREA

South-western Sicily, in Contessa Entellina Estate and neighboring areas.

GRAPES

Nero d'Avola, Petit Verdot, Syrah and other grapes.

SOILS AND CLIMATE

Altitude from 200 to 400 meters a.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 8 buds per plant. Planting density of 4,500 to 6,000 plants per hectare (1,800-2,400 an acre) and yields of about 4-5 tons per hectare (1.6-2 tons an acre).

VINTAGE

In Contessa Entellina after two slightly rainier years, in 2019 546 mm of rainfall were recorded, a figure that is below the average* of 667 mm of this territory. Most of the rainfall was in winter and spring; only in some plots there have been precipitations in the summer. The integrated management of agronomic practices, from pruning to thinning, to the choice of different harvesting moments, inspired by eco-sustainable viticulture, ensured the production of healthy and well-ripened grapes.

** 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

Manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The harvest of the grapes destined *Mille e una Notte* began took place between the end of August – beginning with Syrah – and the second ten days of September, ending with Petit Verdot harvest.

WINEMAKING AND AGING

A further selection is carried out in the cellar, thanks to a 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

for 12 days at a temperature of 28-30°C. Ageing for 14 months in new french oak *barriques* and then in the bottle for at least 24 months.

TASTING NOTES

With an intense ruby red color, *Mille e Una Notte* 2019 presents a complex bouquet characterized by notes of blackberries and current, fresh balsamic hints, spicy scents of black pepper and delicate nuances of sweet toasting. On the palate it is wide with velvety tannins. It ends with notable persistence and captivating sapidity. (January 16th, 2023)

AGING POTENTIAL

Over 20 years.

ARTISTIC LABELS

The palace shown on the label is the one where Queen Maria Carolina took refuge fleeing from Naples and was the favorite house of the writer Tomasi di Lampedusa in Santa Margherita Belice. Gabriella Anca Rallo – founder of Donnafugata, with her husband Giacomo – captures the image and embeds it into the sky from *Arabian Nights*, full of stars and full of promise. A tribute to the passionate masterpiece of oriental literature, capable of telling a thousand and one stories.

FOOD PAIRING

Excellent 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. Excellent at 18°C (64°F).

ANALYTICAL DATA

Alcohol 13.65% vol, total acidity: 5.1g/l, pH: 3.70.

FIRST VINTAGE

1995.