



Mille e una Notte 2006

An icon of Italian excellence

Collection Icon Wines:

Great wines with unique personalities

Mille e una Notte 2006 is a noble version of Nero d'Avola with a dense ruby-red color. The enthralling bouquet calls attention to mature and sweet scents and balsamic and floral notes of violets with a light trace of tobacco at the close. A wine with a big structure and a remarkable personality.

Denomination: Contessa Entellina DOC

Grapes: Nero d'Avola, and a small percentage of other varieties

Production zone: Contessa Entellina Estate and Nearby Areas

Vintage: The 2006 vintage was characterized by rainfall, in spring, that was more abundant than the seasonal averages. The harvest began on August 22 at Contessa Entellina. Among the autochthonous vine varieties, this year Nero d'Avola enjoyed favorable climatic conditions, which highlighted the fruit.

Harvesting: Manual harvesting of grapes into crates with careful selection of the grapes in the vineyard.

Yield per hectare: 4 - 5 t (1.6 - 2 t/acres)

Vinification: Fermentation in stainless steel and maceration on the skins for 12 days at a temperature of 28 - 30° C (82 - 86° F).

Ageing: 14 - 16 months in new French oak barrique 12 months in bottle

Alcohol and analytical data: alcohol: 14.27%, total acidity: 6.33 g/l, pH: 3.54

Ageing potential: Over 20 years

First vintage: 1995

Artistic label: In the author's imagination, the palace illustrated on the label is inspired by the one where Queen Maria Carolina took refuge while fleeing from Naples and was the favorite house of the writer Tomasi di Lampedusa in Santa Margherita Belice. Gabriella Anca Rallo – founder of Donnafugata together with her husband Giacomo – captures its image and embeds it into the sky from “The Arabian Nights”, full of stars and full of promises. A tribute to the passionate masterpiece of oriental literature, capable of telling a thousand and one fairy tales.

Food & wine: We suggest it with Slow-cooked rack of lamb, pappardelle with pork ragout, roasts, tournedos Rossini.