

Lumera 2016



Collection Fresh and Fruity: wines based on autochthonous varieties, modern and that have an immediate pleasantness

A rosé that doesn't follow the pack, the fruit of a targeted selection of red grapes. Lumera 2016 is characterized by a fruity and flowery bouquet. A very pleasant wine designed for those who love fruity and structured rosés.

DENOMINATION: Rosé - Sicilia Doc

GRAPES: Nero d'Avola, Syrah, Pinot Nero

PRODUCTION ZONE: south-west Sicily, Contessa Entellina estate and neighboring areas.

TERRITORIES: altitude from 200 to 600 m a.m.s.l. (656- 1,312 ft); hilly orography and clay loam soils with a sub-alkaline reaction (pH 7.5 to 7.9). Total limestone from 20 to 35%. Rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc).

VINEYARD: VSP (Vertical Shoot Positioning) training with spurred cordon pruning, leaving 6 to 10 buds per plant. Planting density from 4,500 to 6,000 plants per hectare, with yields of 7.5 - 8.5 tons/ha (3.0 - 3.4 tons/acres).

VINTAGE 2016: The 2016 vintage was characterized by a fairly balanced climatic trend, marked by a mild spring and a summer without excessive peaks of heat, allowing the vineyard to continue the vegetative cycle in a balanced way. Overall, from 1 October 2015 to 30 September 2016, 590 mm of rainfall was recorded, a slightly lower figure compared to seasonal averages. Careful vineyard management allowed us to bring into the winery healthy and well-ripened

grapes, a premise of quality, long-lived wines.

HARVESTING: The grapes destined for the production of Lumera were harvested from the first ten days of August to the first ten days of September in the following order: Pinot Nero, Syrah, Nero d'Avola and Tannat.

VINIFICATION: cold maceration in press for 12-24 hours at 10° (50°F) followed by fermentation in stainless steel, at a controlled temperature. Ageing in tanks for two months and another three months in bottle before release.

ANALYSIS DATA: alcohol 12.43 % ABV - pH 3.25 - total acidity 5.9 g/l

TASTING NOTES (09/03/2017): brilliant pink, Lumera 2016 offers an ample and fragrant bouquet with fruity notes of wild strawberries and pomegranate combined with delicate flowery scents of violets. The palate is fresh and savory with good structure and pleasant persistence of fruity notes.

LONGEVITY: 3-4 years.

FOOD & WINE: match with hot and cold seafood antipasti, raw seafood (especially crustaceans) and first courses based on vegetables. We also recommend it with fried fish, fresh cheeses and second courses of roasted fish. Serve in medium-size glasses, not flared, relatively tall, uncork at time of serving, excellent at 10–12°C (50- 53 °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: Lumera is an evocative name, in full Donnafugata style. It's the beloved woman, the sublime being who inspires joy and fullness of life. It's the woman portrayed on the label, it's the wine that bears her name. Lumera is the protagonist of a Sicilian poem that celebrates courtly love and experiments a form, the *Dolce Stil Novo*, which decidedly anticipates the Italian language. *"Or come pote sì grande donna intrare / Per gli occhi mei, che sì piccioli son? / e nel mio core come pote stare [...], ma voglio a lei Lumera asomigliare [...]."*

FIRST VINTAGE: 2013