

Lumera 2021



The Contessa Entellina estate: Where Donnafugata began

A rosé that does not follow the pack, the fruit of a targeted selection of red grapes. Lumera 2021 is characterized by a fruity and flowery bouquet. A very pleasant wine designed for those who love fruity and structured rosés.

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

DENOMINATION: Rosé - Sicilia Doc.

GRAPES: Nero d'Avola, Syrah, Pinot Nero, Nocera.

TERRAINS & CLIMATE: altitude from 200 to 400 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, 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/acre).

VINTAGE: at Contessa Entellina 615 mm of rain were recorded in the 2021 vintage, a figure slightly below the average* of 645 mm of this area: rainfall was concentrated in winter, particularly in February and March, while spring was dry; in this season the delicate phases of flowering and fruit set took regularly place. At the end of June there was a peak of heat which slowed down the vegetative phase of the plants, which was later compensated by lower temperatures in July. A further heat wave in the first two weeks of August accelerated ripening. The entire vegetative-

production cycle was accompanied by intense and careful work in the vineyard and thus ended regularly. The quantity of grapes produced is slightly higher than in 2020 which - it must be remembered - was below the average. The quality is fully in line with the company objectives, oriented towards quality productions. *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 grapes destined for producing Lumera were harvested between the first ten days of August (Pinot Nero) second half of August (Nero D'Avola, Syrah) and between the 10th and 17th of September (Nocera).

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 12.12 % ABV - total acidity 5.5 g/l - pH 3,20

TASTING NOTES (24/01/2022): brilliant pink, Lumera 2021 offers a wide 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 excellent structure, pleasant persistence, and reminiscence of fruity notes.

LONGEVITY: to be enjoyed within 2-3 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).

FRESH AND ORIGINAL COLLECTION: Pleasant wines with Sicilian soul. **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: 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