

The Contessa Entellina
Estate

Damarino

2022

Sicilia Doc Bianco

Damarino 2022 is the first wine in the world to use Nomacorc Ocean closure. A wine closure made of recycled plastic collected in the coastal area to avoid ocean pollution (Ocean Bound Plastic). An innovative and solid decision that contributes to the protection of the ocean and builds up the commitment of Donnafugata to environmental sustainability.



PRODUCTION AREA

South-west Sicily, Contessa Entellina estate and neighboring areas.

GRAPES

Sicilian native 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, leaving 6 to 10 buds per plant. Density 4,500-6,000 plants/hectare (1,822-2,429 an acre), with yields of 8.0-9.0 tons/ha (3.2-3.6 tons/acre).

VINTAGE

Thanks to favorable climatic conditions, the 2022 vintage produced excellent results. A total of 1,016 mm of rain has been recorded, compared to an average* of 665 mm. Rains were concentrated in autumn and spring (between the end of April and the first ten days of May), providing soils with an important water reserve supplemented by emergency irrigation in some vineyards. Among the 1,016 mm of rainfall recorded, 150 mm fell during the last week of September, after the end of harvest. Generally speaking, temperatures were in line with last year's average; only in June did temperatures peak slowing down the vegetative phase, which later resumed regularly as temperatures returned to their seasonal average. Compared to 2021, there was a slight decrease in production; however, the quality of the 2022 vintage is very good.

** 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

The harvest took place between the second half of August and the first half of September.

WINEMAKING AND AGING

Fermentation in stainless steel, at a temperature of 14-16°C (57-61°F). Aging in tanks for two months and then at least two months in bottle before release.

TASTING NOTES

With a light straw color, *Damarino 2022* combines delicate aromatic sensations of white flowers (elderberry) and fruity notes among which citrus scents stand out. In the mouth, it is delicate with a pleasant finish. (January 16th, 2023)

AGING POTENTIAL

Enjoy it for up to 2-3 years.

ARTISTIC LABELS

Damarino has a author label signed by Stefano Vitale, the exceptional artist who manages to make the personality of each Donnafugata wine shine. The colorful label encloses the bewitching aromatic profile of this wine in a spectacular hat and immediately transports you to the seashore, in the company of a mysterious and fascinating woman.

FOOD PAIRING

Excellent as an aperitif and with light seafood dishes. Serve it in a medium-sized tulip-shaped glass. Uncork at the moment, excellent at 9-11°C (48-51°F).

ANALYTICAL DATA

Alcohol 11.51% vol., total acidity 5.2 g/l, pH 3.23.