

# Sherazade 2023

## Nero d'Avola Sicilia Doc

*Sherazade 2023 features a red fruit bouquet with delicate spicy and balsamic hints. Pleasant and fragrant Nero d'Avola with caressing tannins: the red you wouldn't expect, also ideal for the aperitif.*



### PRODUCTION AREA

South-west Sicily, in the estate in the town of Contessa Entellina and in other areas particularly suitable for viticulture.

### GRAPES

Nero d'Avola.

### SOILS AND 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 of about 5,000 plants per hectare.

### VINTAGE

A total of 604 mm of rain was recorded, compared to the average\* of 662 mm. Specifically, after a dry winter, the abundant rainfall in May provided excellent soil water reserves, enabling the vineyard to withstand the high temperatures that lasted for about ten days in July. The following weeks were characterized by ideal climatic conditions. The 2023 vintage was a challenging one: thanks to meticulous agronomic management, the vegetative-productive cycle concluded regularly, resulting in well-matured grapes. The production was lower than the estate's average, but the quality was perfectly in line with the company's goals.

*\*Rainfall data collected by SIAS, the Sicilian Agrometeorological Service; precipitation recorded from October 1 to September 30 of the following year; the average is calculated from the 2003 harvest.*

### HARVEST

The Nero d'Avola, destined to produce *Sherazade*, was harvested between the half of the month of August and the last ten days of September, according to ripening time in the different vineyards of the Estate.

### WINEMAKING AND AGING

Fermentation in stainless steel with maceration on the skin for about 6-8 days at a temperature of 24-25°C (75-79°F). After malolactic fermentation, the wine fines for about 4 months in tanks and then for at least 8 months in the bottle.

### TASTING NOTES

A bright ruby red color with violet reflections, *Sherazade* 2023 presents a fruity bouquet with hints of raspberry and cherry, flanked by delicate spicy and balsamic notes. On the palate the fruity notes return smoothly, a red of great softness and excellent freshness. The caressing tannin completes this fragrant and pleasant wine (November 8<sup>th</sup>, 2024).

### AGING POTENTIAL

To enjoy at its best over 4-5 years

### ARTISTIC LABELS

*Sherazade*, fascinating female protagonist of the Arabian Nights has a fruity flesh voice, wrapped in a spicy drape, that tells you the fairy tale of this masterpiece of Oriental literature. An intensely Mediterranean label in lush Donnafugata style that gives you an unforgettable tasting.

### FOOD PAIRING

We suggest it with fish soup, pizza or classic tomato spaghetti. Serve it in goblets of medium size; uncork at time of serving; excellent at 15-16°C (59-61°F).

### ANALYTICAL DATA

Alc 13.5% by vol.; total acidity: 5.5 g/l, pH: 3.45.

### FIRST VINTAGE

2006.



Donnafugata is  
certified Sustain



Lightweight bottle produced on the  
island mainly from recycled glass