

## Lumera 2019



**Fresh and Original Collection:** Pleasant wines with Sicilian soul.

**A rosé that doesn't follow the pack, the fruit of a targeted selection of red grapes. Lumera 2019 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.

**TERRAINS & CLIMATE:** altitude from 200 to 600 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** in the heart of western Sicily, the **2019 vintage** was less precipitous, with 546 mm of rain compared to the average of 660 mm\*. Much of the precipitation was in winter and spring, while the summer was quite dry. The careful management of agronomic practices, from pruning to thinning through to the choice of different harvesting times, ensured that the grapes were

healthy and well ripened. \*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 the production of Lumera were harvested between the first decade of August (Pinot Nero) and the last week of August and the first week of September (Syrah and Nero D'Avola).

**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 12.17 % ABV - pH 3.20 - total acidity 5.89 g/l

**TASTING NOTES (13/01/2020):** brilliant pink, Lumera 2019 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:** 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).

**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