

The Contessa Entellina  
Estate

# Anthilia

## 2022

### Sicilia Doc Bianco

*The classic of Donnafugata is appreciated worldwide. The 2022 vintage is characterized by a fresh and fragrant bouquet with fruity and floral notes. A very versatile wine, ideal with fish and vegetarian first and second courses.*



#### PRODUCTION AREA

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

#### GRAPES

Lucido (synonym for Catarratto), the predominant variety; the blend is complemented by other autochthonous and international varieties.

#### SOILS AND CLIMATE

Altitude from 200 to 600 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 an 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 1<sup>st</sup> to September 30<sup>th</sup> of the following year is taken into account; the average is calculated starting from the 2003 harvest.*

#### HARVEST

The international grape varieties were harvested in August; the native varieties – including the Lucido (Catarratto) which is prevalent in the blend – were harvested from the end of August onwards and the harvest ended around mid-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

*Anthilia 2022* has a yellow straw color. The nose offers a fresh and fragrant bouquet with notes of white pulp fruit (peach) combined with hints of wild-flowers. In the mouth, we find the evident fruity note, refreshed by a pleasant sapidity. The finish has good persistence. (January 16<sup>th</sup>, 2023)

#### AGING POTENTIAL

Enjoy it over the next 3 years.

#### ARTISTIC LABELS

The label depicts the face of a woman, mysterious and fleeting like the Elymian civilization. *Anthilia* is the name given to the city of Entella on the top of the Rocca in Roman times. Today, *Anthilia* is the name of a wine that is identified with the ancient territory where it has its roots. It is the first wine to have been conceived at Donnafugata and still remains to this day in the hearts of many admirers.

#### FOOD PAIRING

Perfect when paired with raw fish, fried fish and vegetable pie; excellent with fresh cheeses and white meat. Serve in glasses of medium size and height; it can be uncorked at the time of serving, excellent at 9-11°C (48-51°F).

#### ANALYTICAL DATA

Alcohol 12.70% vol, total acidity 6 g/l, pH 3.31.