

Sherazade 2018



Fresh and Original Collection: Pleasant wines with Sicilian soul.

Sherazade 2018 is pleasant and fragrant thanks to its red fruit bouquet and caressing tannins: the red you don't expect, also ideal for the aperitivo

DENOMINATION: Red - Nero d'Avola Sicilia DOC

GRAPE: Nero d'Avola.

PRODUCTION ZONE: South-western Sicily, Contessa Entellina Estate and nearby 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 g, leaving 6 to 10 buds per plant. Planting density of about 5,000 plants per hectare, with yields of 7.5 - 8.5 tons/ha (3.0 - 3.4 tons/acres).

VINTAGE: in Contessa Entellina after two little rainy years, in 2018 743 mm of rainfall were recorded, a figure that is above the average * (667 mm) of this territory. Most of the rainfall was distributed in spring; only in some plots there have been heavy precipitations in the summer. The integrated management of agronomic practices, from pruning to thinning to the choice of different harvesting moments, inspired by an eco-sustainable viticulture, has allowed us to have healthy and well-ripened grapes. *(precipitation average calculated from the 2003 harvest and measured by SIAS, Sicilian Agrometeorological Service)

HARVESTING: The Nero d'Avola destined for the production of Sherazade was harvested between the last week of August and the first week of September.

VINIFICATION: in stainless steel with maceration on the skins 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 3 months in the bottle.

ANALYTICAL DATA: alcohol 13.26 % vol., total acidity: 5.6 g/l., pH: 3.49

TASTING NOTES (19/04/2019): Sherazade 2018 has a brilliant ruby red color with violet reflections. The nose offers a pleasantly fruity bouquet with fragrant notes of red plum and sour cherry, combined with light spicy scents. The palate is fleshy and perfectly reflects the bouquet revealing an extraordinary freshness. The well-integrated tannin, completes this fragrant and pleasant wine.

AGING POTENTIAL: 3-4 years.

FOOD & WINE: 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).

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: 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.

FIRST VINTAGE: 2006.