

Mille e una Notte 2008

With the 2008 vintage, Mille e una Notte confirms its complexity and elegance, the distinctive characteristics of this important wine, Donnafugata's flagship red wine.

Type: Red Contessa Entellina Dop.

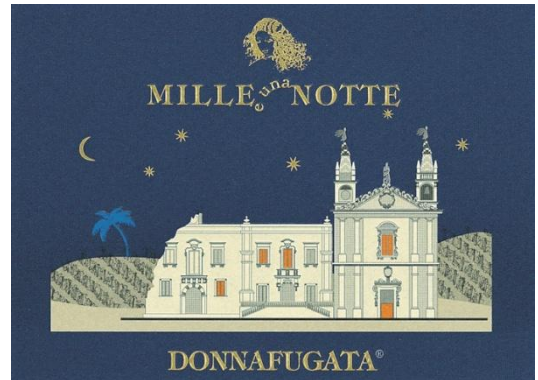
Grapes: Nero d'Avola and other varieties.

Production area: South-western Sicily, Contessa Entellina Estate.

Altitude: 200 to 600 m AMSL

Orography: hilly.

Soils: Clay loam with a sub-alkaline reaction (pH 7.5 to 8). Total limestone from 20 to 35%. Rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc).



VINEYARD

Training and pruning: VSP (vertical shoot positioning), with wooden stakes and stainless steel wires; cordon spur training, leaving 6 to 8 buds per plant.

Planting densities: 4,500 to 6,000 plants per hectare (1,822-2,429 per acre).

Yield per hectare: about 4 tons (1.6 tons per acre).

Vintage 2008: compared to seasonal averages, 2008 was a less rainy year, temperatures were slightly higher but without excessive peaks, with a large difference between day and night temperatures. Healthy and perfectly ripe grapes, from an aromatic and phenolic point of view, gave rise to very harmonious and elegant wines.

CELLAR

Fermentation: in stainless steel with maceration on the skins for about 12 days at a temperature of 26 - 30 ° C (79-86°F).

Aging: in mostly new French oak barriques for 15-16 months and then in the bottle for about 30 months.

Analysis data: alcohol 13.35% ABV, total acidity 6.2 g/l, pH 3.58.

TASTING NOTES

Description (18/01/2013): Ruby red, the nose offers a charming bouquet with notes of tobacco and cocoa. These aromas return on the palate with fruity undertones of black mulberries and cherries in alcohol. Ample with caressing tannins, Mille e una Notte 2008 confirms its complexity and elegance, the distinctive characteristics of this important wine, Donnafugata's flagship red wine.

Aging potential: over 12 years.

THE WINE EXPERIENCE

Food & Wine: with elaborate dishes of red meat, pork, lamb, also with tasty fish dishes. Serve in large glasses, it can be uncorked a couple of hours earlier. Excellent at 18°C (64°F).

Occasions: protagonist of an elegant dinner and of your most special and important moments.

Artistic labels: In the author's imagination, the palace illustrated on the label is inspired by the one where Queen Maria Carolina took refuge while fleeing from Naples and was the favorite house of the writer Tomasi di Lampedusa in Santa Margherita Belice. Gabriella Anca Rallo – founder of Donnafugata together with her husband Giacomo – captures its image and embeds it into the sky from "The Arabian Nights", full of stars and full of promises. A tribute to the passionate masterpiece of oriental literature, capable of telling a thousand and one fairy tales.

First vintage: 1995.