

The Contessa Entellina
Estate

Sedàra 2021

Sicilia Doc Rosso

Sedàra 2021 offers a fruity and pleasantly spicy bouquet. A glass of quality, perfect for everyday drinking.



PRODUCTION AREA

Sicily, in areas particularly suited to viticulture.

GRAPES

Nero d'Avola and Syrah along with Cabernet Sauvignon and other grapes.

SOILS AND CLIMATE

Hilly orography; clay loam or mostly sandy soils. Mild winters; dry and ventilated summers with substantial differences between day and night-time temperatures.

VINEYARD

The forms of training, the planting density, and the pruning systems are the traditional ones and such to pursue the best and rational viticulture, and to contain the production yields within the limits set by the DOC's rules.

VINTAGE

In Sicily, rainfall recorded in the 2021 vintage was slightly below the average and was concentrated in winter, particularly in February and March, while spring was dry; in this season the delicate phases of flowering and fruit set took regularly place. At the end of June, there was a peak of heat which slowed down the vegetative phase of the plants, which was later compensated by lower temperatures in July. A further heat wave in the first two weeks of August accelerated ripening. The entire vegetative production cycle was accompanied by intense and careful work in the vineyard and thus ended regularly. The quantity of grapes produced is slightly higher than in 2020 which – it must be remembered – was below the average. The quality is fully in line with the company objectives, oriented towards quality productions.

HARVEST

The grapes destined for *Sedàra* were harvested in the second half of August and September.

WINEMAKING AND AGING

In stainless steel with maceration on the skins for about 6-8 days at a temperature of 25-28°C (77-82°F). After malolactic fermentation, the wine fines for about 8 months in tanks and then for almost 6 months in the bottle.

TASTING NOTES

Ruby red in color with purple hues, *Sedàra 2021* offers a fruity bouquet with hints of fresh red fruit – cherry, black cherry and plum –, and spicy notes of black pepper. On the palate, it shows a good structure with soft tannins and

a pleasant freshness and juiciness. A pleasant red, versatile in food matching, a glass of quality, perfect for everyday drinking. (January 18th, 2023)

AGING POTENTIAL

4-5 years.

ARTISTIC LABELS

Dedicated to the irresistible and ambitious Angelica Sedàra with green eyes, the fascinating Claudia Cardinale, protagonist of the film *Il Gattopardo* (The Leopard) directed by Luchino Visconti. The label also refers to the Contessa Entellina winery.

FOOD PAIRING

Serve with Lasagne, roast chicken, BBQ, and tacos “tex-mex” style. Serve it in goblets of medium size; uncorked at the time of serving; excellent at 16-18°C (61-64°F).

ANALYTICAL DATA

Alcohol 13.26% ABV, total acidity 5.2 g/l, pH 3.54.

FIRST VINTAGE

1983.