

## Mille e una Notte 2010

*Mille e una Notte 2010 confirms itself as a wine with great elegance and reflects a renewed complexity thanks to a further evolution of the blend: with the 2010 vintage, Petit Verdot is added to the selection of the best Nero d'Avola and Syrah of the harvest, which brings elegant spicy hints and gives the wine structure and longevity. A Mille e una Notte that confirms itself as a Donnafugata icon, flagship of the island's enological excellence.*

**Type:** Sicilia Igp Red.

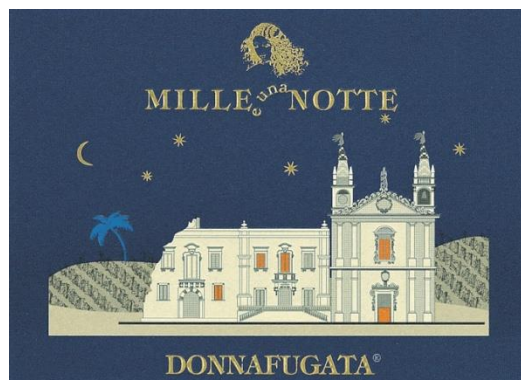
**Grapes:** Nero d'Avola, Petit Verdot, Syrah and other grapes.

**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 7.9). Total limestone from 20 to 35%. Rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc).



### VINEYARD

**Training and pruning:** VSP (vertical shoot positioning); cordon spur training, leaving 6 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); about 0.8 kg per plant.

**Vintage 2010:** the 2010 vintage was rainier and cooler and, therefore, later and less productive. Careful grape selection has given rise to a Mille e una Notte characterized by harmony and finesse. The harvest began during the first ten days of September with the Nero d'Avola and Syrah, and concluded between the second and third ten days of September with the Petit Verdot. A further selection was carried out in the cellar, thanks to a latest generation destemmer, able to discard the green and overripe berries that might still be on the clusters.

### 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 14 months and then in the bottle for at least 36 months.

**Analysis data:** alcohol 13.65 % vol., total acidity: 5.9 g/l., pH: 3.60

### TASTING NOTES

**Description (14/7/2015):** an intense and enveloping bouquet, Mille e una Notte 2010 opens with notes of red fruit (plums and ripe cherries) enriched by fine spicy hints of black pepper and chocolate. The palate is ample, it perfectly reflects the nose, with soft and elegant tannins. A long and caressing persistence on the finish: a Mille e una Notte 2010 with great personality that brings immediate pleasure.

**Aging potential:** over 20 years.

### THE WINE EXPERIENCE

**Food & Wine:** with elaborate dishes of red meat, pork, lamb, also with tasty fish dishes. If served in large, big-bellied goblets it can be uncorked a few minutes before, otherwise 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.

**Art & Wine:** The palace shown on the label is the one where Queen Maria Carolina took refuge fleeing from Naples and was the favorite house of the writer Tomasi di Lampedusa in Santa Margherita Belice. Gabriella Anca Rallo –founder of Donnafugata, with her husband Giacomo- captures the image and embeds it into the sky from "Arabian Nights", full of stars and full of promise. The strong and passionate character of this wine has inspired *maître chocolatier* Ernst Knam in his creation of the "Mille e una Notte with chili" pralines.

### FOCUS ON THE NEW BLEND MILLE E UNA NOTTE 2010

# DONNAFUGATA®

Mille e una Notte has represented since its first vintage, that of '95, Donnafugata's most important red. Born from the dream of Giacomo and Gabriella, the founders of Donnafugata, to create a great Sicilian red, a noble version of Nero d'Avola. Giacomo Tachis, winery consultant, gave a decisive contribution to the definition of this wine. Over the years Mille e una Notte has established itself as an icon of great Sicilian red wines, flagship of the island's enological excellence.

Donnafugata has never stopped its experimentation in the vineyard and cellar, always searching for the best agronomic and enological expressions of its grapes and wines: in this vein some novelties have been included in the blend of Mille e una Notte, which in the 2010 vintage sees the introduction of Petit Verdot to the selection of the best Nero d'Avola and Syrah produced by the company.

Petit Verdot is a high quality variety, originally from the region of Bordeaux, present in Sicily since the '90s. It is a late-ripening grape that has adapted perfectly to Sicily, where it can easily reach perfect technical and phenolic ripeness. In 2002 Donnafugata planted it in the terrains of Pandolfina (Sambuca di Sicilia): an area that is characterized by hilly silty clay soils, suited to enhance the characteristics of the Petit Verdot variety in the Mille e una Notte blend, enhancing the aromatic complexity, bringing elegant spicy scents, and giving the wine structure and longevity.

The Syrah destined for Mille e una Notte is the one produced in the Casale Bianco vineyards (Contessa Entellina), where the clay loam soils are characterized by an important calcareous component (35%) and give the wine great finesse and elegance.

The Nero d'Avola, selected from the one produced in the Mazzaporro vineyards (Contessa Entellina) that give rise to noble expressions of this variety, is characterized by great structure and aromatic intensity that expresses itself in fragrant fruity notes.

Mille e una Notte 2010 proposes complexity and elegance, confirming itself a witness to the Sicily that makes quality.