

Lumera 2018



Fresh and Original Collection: Pleasant wines with Sicilian soul.

A rosé that doesn't follow the pack, the fruit of a targeted selection of red grapes. Lumera 2018 is characterized by a fruity and flowery bouquet. A very pleasant wine designed for those who love fruity and structured rosés.

DENOMINATION: Rosé - Sicilia Doc

GRAPES: Nero d'Avola, Syrah, Pinot Nero

PRODUCTION ZONE: south-west Sicily, Contessa Entellina estate and neighboring areas.

TERRITORIES: altitude from 200 to 600 m a.m.s.l. (656- 1,312 ft); hilly orography and clay loam soils 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: VSP (Vertical Shoot Positioning) training with spurred cordon pruning, leaving 6 to 10 buds per plant. Planting density from 4,500 to 6,000 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. The harvest was thus in line with the company quality objectives that are oriented to high

quality productions. * (precipitation average calculated from the 2003 harvest and measured by SIAS, Sicilian Agrometeorological Service)

HARVESTING: The grapes destined for the production of Lumera were harvested between the first (Pinot Nero) and the last decade (Syrah and Nero D'Avola) of August.

VINIFICATION: cold maceration in press for 12-24 hours at 10° (50°F) followed by fermentation in stainless steel, at a controlled temperature. Ageing in tanks for two months and another three months in bottle before release.

ANALYSIS DATA: alcohol 11.97 % ABV - pH 3.00 - total acidity 5.8 g/l

TASTING NOTES (09/01/2019): brilliant pink, Lumera 2018 offers an ample and fragrant bouquet with fruity notes of wild strawberries and pomegranate combined with delicate flowery scents of violets. The palate is fresh and savory with good structure and pleasant persistence of fruity notes.

LONGEVITY: 3-4 years.

FOOD & WINE: match with hot and cold seafood antipasti, raw seafood (especially crustaceans) and first courses based on vegetables. We also recommend it with fried fish, fresh cheeses and second courses of roasted fish. Serve in medium-size glasses, not flared, relatively tall, uncork at time of serving, excellent at 10–12°C (50- 53 °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: Lumera is an evocative name, in full Donnafugata style. It's the beloved woman, the sublime being who inspires joy and fullness of life. It's the woman portrayed on the label, it's the wine that bears her name. Lumera is the protagonist of a Sicilian poem that celebrates courtly love and experiments a form, the *Dolce Stil Novo*, which decidedly anticipates the Italian language. "*Or come pote sì grande donna intrare / Per gli occhi mei, che sì piccioli son? / e nel mio core come pote stare [...], ma voglio a lei Lumera asomigliare [...]*."

FIRST VINTAGE: 2013