

Damarino 2024

Sicilia Doc Bianco

Damarino is a white wine that stands out for its delightful citrus, peach, and white flower aromas. Damarino was the first wine in the world to use Nomacorc Ocean closure, made of recycled plastic collected in the coastal area: an innovative and solid decision that contributes to the protection of the oceans.



PRODUCTION AREA

Southwestern Sicily, in the Estate in the town of Contessa Entellina and other areas suitable for viticulture.

GRAPES

Ansonica, Lucido (synonymous of Catarratto), Grecanico, Grillo.

SOILS AND CLIMATE

Altitude from 200 to 400 meters a.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, leaving 6 to 10 buds per plant. Density 4,500-6,000 plants/hectare (1,822-2,429 an acre), with yields of 8.0-9.0 tons/ha (3.2-3.6 tons/acre).

VINTAGE

The 2024 vintage was characterized by low rainfall, with 409 mm of precipitation compared to the average of 651 mm, and higher average temperatures. Between June and August, thanks to the available water reserves in the estate's basins, emergency irrigation was carried out in many of the estate's vineyards, supporting the development of the vegetative and productive cycle.

Particular attention was given to agrometeorological monitoring to support the agronomic decisions made. The quantity produced was lower than the estate's average, but the quality fully met the company's objectives.

*The precipitation data are collected by SIAS, Sicilian Agrometeorological Service; the rainfall recorded from October 1st to September 30th of the following year is taken into account; the average is calculated starting from the 2003 harvest.

HARVEST

The harvest took place between August and the first days of September, according to the ripening of the different varieties in the various plots.

WINEMAKING AND AGING

Fermentation in stainless steel, at a temperature of 14-16 °C (57-61 °F). Aging in tanks for least two months and then at least two months in bottles before release.

TASTING NOTES

With a light straw color, Damarino 2024 combines notes of citrus and white peach accompanied by delicate hints of white flowers. In the mouth, it is fresh and with a pleasant finish. (November 27th, 2024)

AGING POTENTIAL

To be enjoyed within 2-3 years.

ARTISTIC LABELS

The colorful fine-art label designed by Stefano Vitale encloses the bewitching aromatic profile of this wine in a spectacular hat and immediately transports you to the seaside, in the company of a mysterious and fascinating woman.

FOOD PAIRING

Excellent as an aperitif and with light seafood dishes. Serve it in a medium-sized tulip-shaped glass. Uncork at the time of serving, excellent at 9-11 °C (48-51 °F).

ANALYTICAL DATA

Alc 11,5% by vol.; total acidity 5,2 g/l, pH 3,20.

FIRST VINTAGE

2016.



Donnafugata is certified Sustain



Nomacorc Ocean closure contributes to Ocean's protection