



Mille e una Notte 2005

An icon of Italian excellence

Collection Icon Wines:

Great wines with unique personalities

Mille e una Notte 2005 is a noble version of Nero d'Avola with a dense ruby-red color. The enthralling bouquet calls attention to mature and sweet scents and balsamic and floral notes of violets with a light trace of tobacco at the close. A wine with a big structure and a remarkable personality.

Denomination: Contessa Entellina DOC

Grapes: Nero d'Avola, and a small percentage of other varieties

Production zone: Contessa Entellina Estate and Nearby Areas

Vintage: Unlike the dry years, 2005 was cool and rainy; weather that delayed grape ripening. Harvesting began at the Donnafugata estate at Contessa Entellina on August 16, with nighttime picking of the white grapes, which are expected to yield highly scented white wines. There are excellent forecasts for the reds, since the early-September rains aided the balance between sugars and polyphenols.

Harvesting: Manual harvesting of grapes into crates with careful selection of the grapes in the vineyard.

Yield per hectare: 4 - 5 t (1.6- 2 t/acres)

Vinification: Fermentation in stainless steel and maceration on the skins for 12 days at a temperature of 28 - 30° C (82 - 86° F).

Ageing: 14 - 16 months in new French oak barrique 12 months in bottle

Alcohol and analytical data: alcohol: 13.94%, total acidity: 6.33 g/l, pH: 3.54

Ageing potential: Over 20 years

First vintage: 1995

Artistic label: 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.

Food & wine: We suggest it with Slow-cooked rack of lamb, pappardelle with pork ragout, roasts, tournedos Rossini.