

Lumera 2017



Collection Fresh and Fruity: wines based on autochthonous varieties, modern and that have an immediate pleasantness

A rosé that doesn't follow the pack, the fruit of a targeted selection of red grapes. Lumera 2017 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 2017: The 2017 vintage at Donnafugata has so far been characterized by less rainfall than average. Since rainfall was mainly concentrated in autumn and winter, during the summer months of June and July, we intervened with emergency irrigation. Thus the vineyards were able to complete the vegetation-production cycle in a regular manner. Regarding temperatures, between July and August, values were higher than seasonal averages and this resulted in the ripening of all the varieties

cultivated in the countryside around Contessa Entellina 1-2 weeks earlier than usual. Despite the maximum temperature peaks, the good diurnal temperature range recorded among these hills has given rise to healthy grapes with good aromatic and phenolic ripeness.

HARVESTING: The grapes destined for the production of Lumera were harvested from the second decade of August in the following order: Pinot Nero, Syrah and Nero d'Avola.

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 12.10 % ABV - pH 3.20 - total acidity 5.8 g/l

TASTING NOTES (11/01/2018): brilliant pink, Lumera 2017 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 color your day. A little everyday luxury that makes every day a celebration. A discovery to share with friends. A moment of leisure and lightness.

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