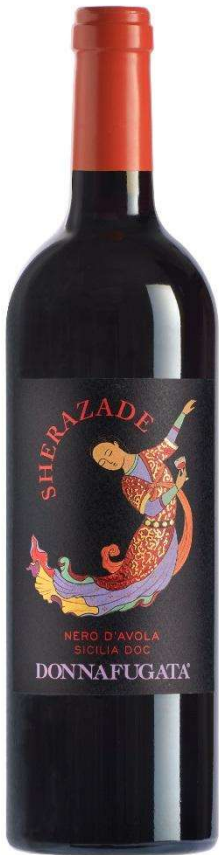


## Sherazade 2021

**Fresh and Original Collection:** Pleasant wines with Sicilian soul.

**Sherazade 2021 features a red fruit bouquet accompanied by delicate spicy hints and floral notes. A pleasant and fragrant Nero D'Avola with caressing tannins: the red you wouldn't expect, also ideal for the aperitif.**



**PRODUCTION ZONE:** South-western Sicily, Contessa Entellina Estate and nearby areas.

**DENOMINATION:** Red - Nero d'Avola Sicilia DOC

**GRAPE:** Nero d'Avola.

**TERRAINS & CLIMATE:** altitude from 200 to 400 m a.m.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 g, leaving 6 to 10 buds per plant. Planting density of about 5,000 plants per hectare, with yields of 7.5 - 8.5 tons/ha (3.0 - 3.4 tons/acres).

**VINTAGE:** at **Contessa Entellina** - 302 hectares in the heart of western Sicily - in the 2021 vintage there were 615 mm of rain, just under the 645 mm average for that area: rainfall was concentrated in winter, especially in the months of February and March, while spring was dry; in this season the delicate phases of flowering and fruit setting took place regularly. At the end of June there was a slowdown in the vegetative phase of the plants, which was then compensated for by the lower temperatures in July. A heat wave in the first two weeks of August accelerated the ripening of the earliest varieties. The entire vegetative-production

cycle was accompanied by intense and careful work in the vineyard and so it ended regularly. The quantity of grapes produced was slightly higher than in 2020 which - it must be remembered - was below the average. The quality was fully in line with the company objectives, oriented towards high-quality productions. \*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.

**HARVESTING:** The Nero d'Avola, destined to produce Sherazade, was harvested between the half of the month of August and the first decade of September.

**VINIFICATION:** in stainless steel with maceration on the skins for about 6-8 days at a temperature of 24-25 °C (75-79°F). After malolactic fermentation, the wine fines for about 4 months in tanks and then for at least 3 months in the bottle.

**ANALYTICAL DATA:** alcohol 13.73 % vol., total acidity: 5.9 g/l., pH: 3.38

**TASTING NOTES (30/05/2022):** With bright ruby red color with violet reflections, Sherazade 2021 presents a fruity bouquet with hints of plum and cherry flanked by delicate spicy hints (black pepper) and floral notes of violet. On the palate the fruity notes return smoothly, a red of great softness and excellent freshness. The caressing tannin completes this fragrant and pleasant wine.

**AGING POTENTIAL:** 3-4 years.

**FOOD & WINE:** we suggest it with fish soup, pizza or classic tomato spaghetti. Serve it in goblets of medium size; uncork at time of serving; excellent at 15 - 16°C (59- 61° 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:** Sherazade, fascinating female protagonist of the Arabian Nights has a fruity flesh voice, wrapped in a spicy drape, that tells you the fairy tale of this masterpiece of Oriental literature. An intensely Mediterranean label in lush Donnafugata style that gives you an unforgettable tasting.

**FIRST VINTAGE:** 2006.