

# DONNAFUGATA®

## Anthilia 2020



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

*The classic of Donnafugata appreciated worldwide. The 2020 vintage is characterized by a fresh and fragrant bouquet with fruity and floral notes. A very versatile wine, ideal with fish and vegetarian first and second courses.*

**DENOMINATION:** Sicilia Doc White

**GRAPES:** Lucido (synonym for Catarratto), the predominant variety; the blend is complemented by other autochthonous and international varieties.

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

**TERRAINS AND CLIMATE:** altitude from 200 to 600 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, 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:** at **Contessa Entellina** in the heart of western Sicily, the **2020 vintage** was less precipitous, with 437 mm of rain compared to the average of 647 mm\*. Much of the precipitation was in winter and spring, while the summer was quite dry. The careful management of agronomic practices, from pruning to thinning through to the choice of different harvesting times, ensured that the grapes

were healthy and well ripened creating white wines of good aromatic intensity and excellent acid structure. \*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 Lucido (Catarratto) - the predominant variety in the blend - was harvested between the first decade of September.

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

**ANALYTICAL DATA:** alcohol 12.54 % vol. - total acidity 5.90 g/l - pH 3.31.

**TASTING NOTES (13/01/2020):** Anthilia 2020 has a yellow straw color. The nose presents a fresh and fruity bouquet with notes of white-fleshed fruits (peach) combined with scents of wildflowers. On the palate we continue to find the evident fruity notes accompanied by a refreshing sapidity and ended by a good persistence.

**LONGEVITY:** enjoy it over the next 3 years.

**FOOD & WINE:** perfect when paired with lightly smoked fish, crustaceans, anchovies and first courses, also baked. Excellent with tuna or Caesar salad and spring rolls. Serve in glasses of medium size and height; it can be uncorked at time of serving, excellent at 9–11°C (48- 51°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:** the label depicts the face of a woman, mysterious and fleeting like the Elymian civilization. Anthilia is the name given to the city of Entella on the top of the Rocca in Roman times. Today, Anthilia is the name of a wine that is identified with the ancient territory where it has its roots. It is the first wine to have been conceived at Donnafugata and still remains to this day in the hearts of many admirers.