

DONNAFUGATA®

Mille e una Notte 2007

Type: Red Contessa Entellina DOC.

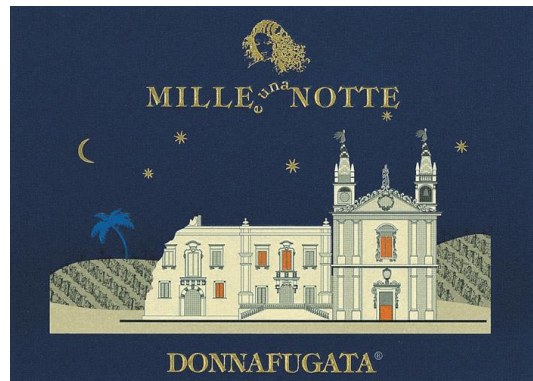
Grapes: Nero d'Avola and a small percentage of other varieties.

Production area: South-western Sicily, Contessa Entellina Estate.

Altitude: 200 to 600 m AMSL

Orography: hilly.

Soils: Clayey with a sub-alkaline reaction (pH 7.5 to 8). Total limestone from 20 to 35%. Rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc).



VINEYARD

Training and pruning: VSP (vertical shoot positioning), with wooden stakes and stainless steel wires; cordon spur training, leaving 6 to 8 buds per plant.

Planting densities: 4,500 to 6,000 plants per hectare (1,822-2,429 an acre).

Yield per hectare: about 4 tons (1.6 tons an acre).

Vintage 2007: rainfall was below the average, concentrated more in spring than in autumn/winter; the atmospheric temperature range during the summer period have had very positive effects on the quality of the grapes ripen, as in typical Sicilian vintages, but with an acceleration in the end of August. With scents of fruit and eucalyptus, Mille e una Notte 2007 is a true champion of harmony.

CELLAR

Fermentation: in stainless steel with maceration on the skins for about 12 days at a temperature of 26 - 30 ° C (79-86°F).

Aging: in mostly new French oak barrels for a period of 15-16 months and then in bottle for about 30 months.

Analysis data: alcohol 13.37% ABV, total acidity 6.2 g/l, pH 3.53.

TASTING NOTES

Description (06/01/2011): Mille e una Notte 2007 - the standard-bearer of Donnafugata red wines - offers a further proof of elegance and complexity. It is of an intense ruby red color; the nose opens to ripe cherries and mulberries merging with delicate hints of eucalyptus; the taste is round, with a structured and caressing tannin; very persistent.

Aging potential: over 20 years.

THE WINE EXPERIENCE

Food & Wine: with elaborate dishes of red meat, pork, lamb. Also try it with tasty dishes of fish, baked or stewed and medium aged cheeses. If served in large, big-bellied goblets it can be uncorked a few minutes before, otherwise a couple of hours earlier; excellent at 18°C (64°F).

Occasions: protagonist of an elegant dinner and of your most special and important moments.

Artistic labels: 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.

First vintage: 1995.