

Mille e una Notte 2009

A great red, ample and enveloping, that confirms its elegance, Mille e una Notte 2009 amazes with its great balance. A 2009 that sees a novelty in the blend, Nero d'Avola is joined by Syrah; the blend is completed with the selection of the best grapes of the year for an evolution that is consistent with the style of complexity and elegance of this wine, Donnafugata's flagship red.

Type: Red Contessa Entellina Dop.

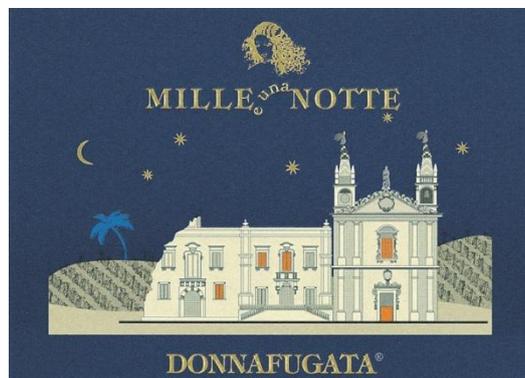
Grapes: Nero d'Avola, Syrah and the best of the company's grapes.

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

Altitude: 200 to 600 m AMSL

Orography: hilly.

Soils: clay loam 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

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 per acre).

Yield per hectare: about 4 tons (1.6 tons per acre); about 0.8 kg per plant.

Vintage 2009: the 2009 has been a happy Sicilian vintage expressing the best of this territory; normal weather trends and scrupulous vineyard tending created the premises for an excellent harvest allowing us to bring healthy and perfectly ripe grapes to the cellar. The Nero d'Avola destined for Mille e una Notte was harvested during the first week of September

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 barriques for 14 months and then in the bottle for at least 36 months.

Dati analitici: alcol 13, 50 % vol., acidità totale: 5,8 g/l., pH: 3,57

TASTING NOTES

Description (05/2/2014): Mille e una Notte 2009 offers an enveloping and fragrant bouquet, balsamic notes stand out, perfectly combined with pleasant hints of spice. The mouth is soft and opens with notes of red berries, evolving towards balsamic hints. A great red, ample and enveloping, that confirms its elegance, Mille e una Notte 2009 amazes with its great balance and immediate pleasantness.

Aging potential: over 12 years.

THE WINE EXPERIENCE

Food & Wine: with elaborate dishes of red meat, pork, lamb, also with tasty fish dishes. 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.

Art & Wine: The palace shown on the label is the one where Queen Maria Carolina took refuge fleeing from Naples and was the favorite house of the writer Tomasi di Lampedusa in Santa Margherita Belice. Gabriella Anca Rallo –founder of Donnafugata, with her husband Giacomo- captures the image and embeds it into the sky from "Arabian Nights", full of stars and full of promise. The strong and passionate character of this wine has inspired *maître chocolatier* Ernst Knam in his creation of the "Mille e una Notte with chili" pralines.

First vintage: 1995.