

Sedàra 2020

The Contessa Entellina estate: Where Donnafugata began

Sedàra 2020 offers a fruity and pleasantly spicy bouquet. A glass of quality, perfect for everyday drinking.



PRODUCTION ZONE: Sicily, in specific areas suitable for growing grapes.

DENOMINATION: Sicilia DOC Rosso.

GRAPES: Nero d'Avola, Syrah along with Cabernet Sauvignon, Merlot and small percentages of other grapes

TERRAINS & CLIMATE: mainly hilly orography, clay loam soils, of medium mixture or tending to sandy. Mild winters, dry and breezy with strong temperature excursions between day and night.

VINEYARD: the forms of training, the planting layouts and the pruning systems are the traditional ones in order to pursue the best and rational cultivation of the vines and contain the production yields within the limits set by the disciplinary.

VINTAGE: the 2020 vintage in Sicily was less rainy than the island's average. Much of the rainfall occurred in winter and spring, while the summer was largely dry. The careful management of agronomic practices, from pruning to thinning up to the choice of different harvesting moments, has allowed to have perfectly healthy and ripe grapes.

HARVESTING: The harvest started in the second half of August and ended in the first half of September.

VINIFICATION: in stainless steel with maceration on the skins for about 10 days at a temperature of 25-28 °C (77-82°F). After malolactic fermentation, the wine fines for about 8 months in cement tanks and then for almost 5 months in the bottle.

ANALYSIS DATA: alcohol 13.70 % ABV, total acidity 5.4 g/l, pH 3.51.

TASTING NOTES (10/11/2021): Ruby red in color with purple hues, Sedàra 2020 offers a fruity bouquet with hints of red fruit (cherry and plum) and spices (black pepper) combined with a light balsamic note of mint. On the palate it shows a good structure with soft tannins and a pleasant freshness. A pleasant red, versatile in food matching, perfect for every day.

AGING POTENTIAL: 4-5 years.

FOOD & WINE: serve with Lasagne, roast chicken, BBQ, and tacos "tex-mex" style. Serve it in goblets of medium size; uncorked at the time of serving; excellent at 16-18°C (61-64°F).

FRESH AND ORIGINAL COLLECTION: Pleasant wines with Sicilian soul. **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: Dedicated to the irresistible and ambitious Angelica Sedàra with green eyes, the fascinating Claudia Cardinale, protagonist of the film "Il Gattopardo" (The Leopard) directed by Luchino Visconti. The label, also in the new version, refers to the Contessa Entellina winery.

FIRST VINTAGE: 1983