

# Anthilia 2025

## Sicilia Doc Bianco

*The world-renowned Donnafugata white known for its fruity and floral bouquet. A versatile wine that goes well with fish-based first courses and mains and vegetarian dishes. Sustainability and circular economy: Anthilia comes in a lightweight bottle produced in Sicily mainly from recycled glass.*



### PRODUCTION AREA

Southwestern Sicily, on the Estate in the Municipality of Contessa Entellina and in other particularly suitable areas.

### GRAPES

Lucido (also known as Catarratto) and other native and international varieties.

### SOILS AND CLIMATE

Prevalence of soils with altitude of 200 to 400 metres a.s.l., hilly orography and clay loam soils. Mild winters; dry, breezy summers with strong temperature variations between night and day.

### VINEYARD

VSP (Vertical Shoot Positioning) training with Guyot pruning and other traditional training methods suitable for producing quality grapes.

### VINTAGE

Thanks to the consistent rainfall throughout the entire crop year and the absence of long periods of high temperatures in the summer season, conditions were optimal for expressing the characteristics of the different varieties in the various vineyards; the quality was completely in line with the company's targets.

### WINEMAKING AND AGEING

After gentle pressing, the must is fermented in steel at a controlled temperature. Ageing in tanks for at least two months and then in the bottle for around two months before being marketed.

### TASTING NOTES

Anthilia 2025 is a straw yellow colour. On the nose it has a fragrant bouquet of citrus fruits and white-fleshed fruit, together with delicate floral notes. In the mouth the fruity notes are enhanced by a pronounced freshness and sapidity (12/01/2026).

### AGEING POTENTIAL

Enjoy at its best within 3 years.

### DESIGNER LABELS

The label depicts the face of a woman, mysterious and fleeting like the Elymians, the ancient population of western Sicily that founded Entella in the area that is today home to the vineyards of Donnafugata. Anthilia was the name that the Romans gave to the city of Entella at the top of the Rocca of the same time. Today, Anthilia is the name of a wine that is inextricably linked with its ancient land of origin. The first wine to be produced at Donnafugata, over the years it has acquired a very large and loyal fanbase.

### SERVING SUGGESTION

Pair with various appetisers, raw and fried fish, and vegetable flans; also excellent with fresh cheese and white meat. Serve in medium-size and medium-height wineglasses; it can be uncorked at the time of serving and served at 9-11 °C.

### ANALYTICAL DATA

alc 12.5% by vol., total acidity 6.1 g/l, pH 3.30.

### FIRST VINTAGE

1983



Donnafugata is  
certified Sostain



Lightweight bottle produced  
on the island mainly from  
recycled glass