

Contesa dei Venti 2022

Vittoria Doc Nero d'Avola Sicilia

Contesa dei Venti is a Nero d'Avola from the "Doc Vittoria"; it stands out for the floral scents and a fragrant bouquet of fruity notes, spicy and herbs. It's soft and persistent, an elegant wine with an enveloping character.



PRODUCTION AREA

South-east Sicily, in the Estate in the town of Acate and other areas suitable for viticulture.

GRAPES

Nero d'Avola.

SOILS AND CLIMATE

Altitude 120-150 meters a.s.l.; gently sloping terrains; soils tending towards sandy interspersed with a substratum of calcareous tuff and medium-textured soils; pH 7.7, total limestone 21%. The climate is typically Mediterranean, warm temperate, mitigated by a sea breeze during the summer, as well as by a wide variation between day and night temperatures.

VINEYARD

VSP (Vertical Shoot Positioning) training with spurred cordon pruning, leaving 6 to 10 buds per plant. Planting density 4,000-4,500 plants per hectare; yields 7-8 tons per hectare (2.8-3.2 tons per acre).

VINTAGE

In Acate the 2022 vintage was cooler than 2021, thanks to excellent temperature variations between day and night. The 532 mm of rain recorded confirms a figure above the average of 409 mm. Some of this rainfall occurred in June, helping to achieve an excellent vegetative-productive balance and the ideal ripening of the grapes, both phenolic and aromatic. This set the stage for wines of particular finesse and fragrance. The quantity produced was in line with the average of recent years, and the quality fully met the company's goals.

**Precipitation data recorded by the Sicilian Agrometeorological Service, Acate station, since 2007.*

HARVEST

Nero d'Avola grapes were harvested in the second decade of September.

WINEMAKING AND AGING

Fermentation in stainless steel with maceration on the skins for about 10 days at a temperature of 25-28° C. After malolactic fermentation, aging in tanks for 8 months and then in bottle for at least 15 months.

TASTING NOTES

With its ruby red color, *Contesa dei Venti 2022* shows floral notes of violet, red fruits (cherry and raspberry), spicy hints (black pepper), and herbs (sage). In the mouth it is fresh and harmonious, with a pleasant return of fruity notes and enveloping and soft tannins, its ending is persistent and elegant (November 8th, 2024).

AGING POTENTIAL

To enjoy at its best over 3-4 years

ARTISTIC LABELS

A label with intense colors that speak of red plums and lavender. A woman, *Contesa dei Venti*, investigates the landscape, letting herself be caressed and playing sweetly with the wind. The name of this wine takes its cue from the pleasant breeze that is always present in the Vittoria area and blows among the Nero grapes d'Avola at night and during the day. A light wind comes from the dialogue between the sea and the Hyblaean mountains.

FOOD PAIRING

Perfect to sip from a glass, it accompanies grilled meats and vegetables, charcuterie, and tasty fish, excellent at 15-16°C (59-61°F).

ANALYTICAL DATA

Alc 13% by vol.; total acidity: 5.5 g/l., pH: 3.40.

FIRST VINTAGE

2020.



Donnafugata è
certificata Sostain