

Damarino 2021



The Contessa Entellina estate: Where Donnafugata began

Damarino is a pleasant and informal white, ideal for the Mediterranean cuisine. Damarino 2021 is characterized by a delicate bouquet with notes of white flowers and fruity hints of citrus.

PRODUCTION ZONE: south-west Sicily, Contessa Entellina estate and neighboring areas.

DENOMINATION: Sicilia Doc Bianco

GRAPES: Ansonica is the prevalent variety; the blend is completed with other native grapes.

TERRAINS AND CLIMATE: altitude from 200 to 400 m a.m.s.l. (656- 1,312 ft); hilly orography; clay loam soils with a sub-alkaline reaction (pH 7.5 to 7.9) rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc) and total limestone from 20 to 35%. Mild winters with little rainfall. Warm, dry, ventilated summers. Substantial differences between day and night-time temperatures.

VINEYARD: VSP (Vertical Shoot Positioning) training with spurred cordon pruning, leaving 6 to 10 buds per plant. Density 4,500 - 6,000 plants/hectare (1,822-2,429 an acre), with yields of 8.0 - 9.0 tons/ha (3.2 - 3.6 tons/acre).

VINTAGE: at Contessa Entellina 615 mm of rain were recorded in the 2021 vintage, a figure slightly below the average* of 645 mm of this area: rainfall was concentrated in winter, particularly in February and March, while spring was dry; in this season the delicate phases of flowering and fruit set took regularly place. At the end of June there was a peak of heat which slowed down the vegetative phase of the plants, which was later compensated by lower temperatures in July. A further heat wave in the first two weeks of August accelerated ripening. The entire vegetative-production cycle was accompanied by intense and careful work in the vineyard and thus ended regularly. The quantity of grapes produced is slightly

higher than in 2020 which - it must be remembered - was below the average. The quality is fully in line with the company objectives, oriented towards quality productions. **The precipitation data are collected by SIAS, Sicilian Agrometeorological Service; the rainfall recorded from October 1st to September 30th of the following year is taken into account; the average is calculated starting from the 2003 harvest.*

HARVESTING: Ansonica - the predominant variety in the blend - was harvested between August 30th and September 7th. The other native varieties were harvested from the end of August until mid-September.

VINIFICATION: Fermentation: in stainless steel, at a temperature of 14-16°C (57-61° F). Ageing in tanks for two months and then at least two months in bottle before release.

ANALYTICAL DATA: alcohol 11.42 % vol. - total acidity 5.3 g/l - pH 3.24.

TASTING NOTES (06/12/2021): With a light straw color, Damarino 2021 combines delicate aromatic sensations of white flowers (elderberry) and fruity notes among which citrus scents stand out. In the mouth it is delicate with a pleasant finish.

LONGEVITY: enjoy it up to 2-3 years.

FOOD & WINE: Excellent as aperitif and with light seafood dishes. Serve it in a medium-sized tulip-shaped glass. Uncork at the moment, excellent at 9-11 ° C.(48- 51°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: Damarino has a new author label signed by Stefano Vitale, the exceptional artist who manages to make the personality of each Donnafugata wine shine. The colorful label encloses the bewitching aromatic profile of this wine in a spectacular hat and immediately transports you to the seashore, in the company of a mysterious and fascinating woman.