

The Contessa Entellina  
Estate

# Damarino 2023

## Sicilia Doc Bianco

*Damarino 2023 was the first wine in the world to use Nomacorc Ocean closure. A wine closure made of recycled plastic collected in the coastal area to avoid ocean pollution (Ocean Bound Plastic). An innovative and solid decision that contributes to the protection of the ocean and builds up the commitment of Donnafugata to environmental sustainability.*



### PRODUCTION AREA

Southwest Sicily, Contessa Entellina estate and neighboring areas.

### GRAPES

Sicilian native grapes.

### SOILS AND CLIMATE

Altitude from 200 to 400 meters a.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, dry and ventilated summers with significant temperature variations between day and night.

### 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

Overall, 604 mm of rain was recorded compared to the average of 662 mm\*. In particular, after a winter with little rain, the abundant rains in May guaranteed an excellent water supply to the soil, which allowed the vineyard to cope with the high temperatures that lasted for about ten days in July. The following weeks were characterized by ideal climatic conditions. 2023 was a challenging vintage: thanks to scrupulous agronomic management, the vegetative production cycle ended regularly, giving life to well-ripened grapes. There was a lower production compared to the average of this Estate, of quality perfectly in line with the company objectives.

*\*The precipitation data are collected by SIAS, Sicilian Agrometeorological Service; the rainfall recorded from October 1<sup>st</sup> to September 30<sup>th</sup> of the following year is taken into account; the average is calculated starting from the 2003 harvest.*

### HARVEST

The harvest took place between the second half of August and September.

### WINEMAKING AND AGING

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

### TASTING NOTES

With a light straw color, *Damarino 2023* combines delicate aromatic sensations of white flowers and fruity notes among which hints of citrus stand out. In the mouth, it is delicate with a pleasant finish. (January 15<sup>th</sup>, 2024)

### AGING POTENTIAL

To be enjoyed within 2-3 years.

### ARTISTIC LABELS

The colorful fine-art label designed by Stefano Vitale encloses the bewitching aromatic profile of this wine in a spectacular hat and immediately transports you to the seaside, in the company of a mysterious and fascinating woman.

### FOOD PAIRING

Excellent as an aperitif and with light seafood dishes. Serve it in a medium-sized tulip-shaped glass. Uncork at the time of serving, excellent at 9-11 °C (48-51 °F).

### ANALYTICAL DATA

Alcohol 11.86% vol., total acidity 5.3 g/l, pH 3.21.

### FIRST VINTAGE

2016.