

# Damarino 2025

## Sicilia Doc Bianco

*Damarino is a white wine that stands out for its hints of citrus fruit, peach and white flowers. It was the first wine in the world to use the Nomacorc Ocean closure made from recycled plastic collected in coastal areas: an innovative and sustainable decision that tangibly contributes to the protection of the oceans.*



### PRODUCTION AREA

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

### GRAPES

Ansonica, Lucido (also known as Catarratto), Grecanico, Grillo.

### 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 and 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.

### HARVEST

The grapes were harvested between the middle ten days of August and mid-September, in accordance with the ripening times of the different varieties in the various vineyards.

### WINEMAKING AND AGEING

After the gentle pressing of the grapes, 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

Damarino 2025 is a pale straw colour with fruity notes of citrus and white peach accompanied by floral hints of elderflower. Fresh in the mouth with a pleasant finish (12/1/2026).

### AGEING POTENTIAL

Enjoy at its best within 2-3 years.

### DESIGNER LABELS

The colourful designer label by Stefano Vitale captures 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.

### SERVING SUGGESTION

Excellent as a pre-dinner drink or paired with light fish dishes. Serve in medium-sized wineglasses, without flaring. Uncork at the time of serving and serve at 9-11 °C.

### ANALYTICAL DATA

alc 11.5% by vol., total acidity 5.3 g/l, pH 3.20.

### FIRST VINTAGE

1995



Donnafugata is certified Sustain



Nomacorc Ocean closure contributes to Ocean's protection