

The Contessa Entellina  
Estate

# Lumera 2022

## Sicilia Doc Rosato

*A rosé that does not follow the pack, the fruit of a targeted selection of red grapes. Lumera 2022 is characterized by a fruity and flowery bouquet. A very pleasant wine designed for those who love fruity and structured rosés.*



### PRODUCTION AREA

South-west Sicily, Contessa Entellina estate and neighboring areas.

### GRAPES

Nero d'Avola, Syrah, Nocera.

### 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 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. Planting density from 4,500 to 6,000 plants per hectare, with yields of 7.5-8.5 tons/ha (3.0-3.4 tons/acre).

### VINTAGE

Favorable climate conditions in 2022 resulted in great vintages from the year. At Contessa Entellina 1.16 mm of rain was recorded against an average of 665 mm. Rainfall was concentrated in autumn and spring (between the end of April and the first ten days of May) providing the soil a good water saving which in some vineyards was supplemented by emergency irrigation. It should be noted, that 150 mm of the 1,116 mm of rains recorded, occurred at the end of the harvest time, in the last week of September. Temperatures were mainly aligned with the average of the last three years; Only in June it was recorded a peak of heat which slowed down the vegetative phase. Afterwards, thanks to the return of the weather conditions to the seasonal average temperatures the vegetative phase regularly came back to its course. From a quantitative point of view, the grapes production slightly dropped down; the vintage quality of the grapes is overall good.

*\* 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 grapes destined for producing Lumera were harvested between the second half of August and the first half of September, before Syrah, then Nero D'Avola followed by Nocera.

### WINEMAKING AND AGING

Cold maceration in the press for 12-24 hours at 10°C (50°F) followed by fermentation in stainless steel, at a controlled temperature. Aging in tanks for two months and another three months in bottle before release.

### TASTING NOTES

Brilliant pink, Lumera 2022 offers a wide and fragrant bouquet with fruity notes of wild strawberries and pomegranate combined with delicate flowery scents of violets. The palate is fresh and savory with excellent structure, pleasant persistence, and reminiscence of fruity notes. (January 16<sup>th</sup>, 2023)

### AGING POTENTIAL

To be enjoyed within 2-3 years.

### ARTISTIC LABELS

Lumera is an evocative name, in full Donnafugata style. It's the beloved woman, the sublime being who inspires joy and fullness of life. It's the woman portrayed on the label, it's the wine that bears her name. Lumera is the protagonist of a Sicilian poem that celebrates courtly love and experiments a form, the *Dolce Stil Novo*, which decidedly anticipates the Italian language. "Or come pote sì grande donna intrare / Per gli occhi mei, che sì piccioli son? / e nel mio core come pote stare [...], ma voglio a lei Lumera asomigliare [...]"

### FOOD PAIRING

Match with hot and cold seafood antipasti, raw seafood (especially crustaceans) and first courses based on vegetables. We also recommend it with fried fish, fresh cheeses and second courses of roasted fish. Serve in medium-sized glasses, not flared, relatively tall, uncork at time of serving, excellent at 10-12°C (50-53°F).

### ANALYTICAL DATA

Alcohol 12.47% ABV, total acidity 5.5 g/l, pH 3,27.

### FIRST VINTAGE

2013.