

The Contessa Entellina
Estate

Lumera 2023

Sicilia Doc Rosato

A rosé that does not follow the pack, the fruit of a targeted selection of red grapes. Lumera 2023 is characterized by a fruity and flowery bouquet. A very pleasant wine designed for those who love fruity and structured rosés.



PRODUCTION AREA

Southwest Sicily, Contessa Entellina estate and neighboring areas.

GRAPES

Nero d'Avola, Syrah, Nocera.

SOILS AND CLIMATE

Altitude from 200 to 400 m 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

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 1st to September 30th 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 September.

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 two months in bottles before release.

TASTING NOTES

Brilliant pink, Lumera 2023 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 15th, 2024)

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

Perfect for an aperitif; we recommend it paired with seafood salads, vegetable and cheese focaccias. Try it with raw shellfish or delicious Club Sandwiches. Serve it in medium-sized unflared glasses, of a good height. Uncork at the time of serving, excellent at 10-12° C (50-53° F).

ANALYTICAL DATA

Alcohol 12.43 % vol., total acidity 5.7 g/l., pH 3.28.

FIRST VINTAGE

2013.