

Lumera 2022

Sicilia Doc Rosato

A rosé that does not follow the pack, the result of a careful selection of red grapes. Lumera 2024 is distinguished by its fruity bouquet and delicate floral notes. A very pleasant wine for those who enjoy rosés with good structure and persistence.



PRODUCTION AREA

Southwestern Sicily, in the Estate in the town of Contessa Entellina and other areas suitable for viticulture.

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. Density 4,500-6,000 plants/hectare (1,822-2,429 an acre), with yields of 7.5-8.5 tons/ha (3.0-3.4 tons/acre).

VINTAGE

In Contessa Entellina, the 2024 vintage was characterized by low rainfall, with 409 mm of precipitation compared to the average of 651 mm, and higher than usual average temperatures. Between June and August, thanks to the available water reserves in the estate's ponds, supplemental irrigation was carried out in many of the estate's vineyards, supporting the development of the growing and production cycle.

Special attention was given to agro-meteorological monitoring to support the agronomic decisions made. The quantity produced was lower than the estate's average, while the quality fully met the company's objectives.

*The rainfall data is provided by SIAS, the Sicilian Agrometeorological Service; it takes into account precipitation recorded from October 1st to September 30th of the following year. The average is calculated from the 2003 harvest onward.

HARVEST

The harvest took place between August and the first days of September, depending on the ripening of the different varieties in the various plots.

WINEMAKING AND AGING

Cold maceration in the press for about 6 hours at 10°C, followed by fermentation in stainless steel at a controlled temperature. Aging in tank for at least two months, then in bottle for approximately two months before being released for sale.

TASTING NOTES

With its bright pink color, Lumera 2024 offers a broad and fragrant bouquet with notes of pink grapefruit and wild strawberries, combined with delicate floral hints. On the palate, it is fresh and savory, with good structure and a pleasant persistence of fruity notes.
(November 27th, 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 in-trare / 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 fo-caccias. Try it with raw shellfish or delicious Club Sandwich- es. 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

FIRST

Alc 12% by vol.; total acidity 5,6 g/L, pH 3,28

VINTAGE

2013.



Donnafugata is
certified Sustain