

Lumera 2025

Sicilia Doc Rosato

A rosé that stands out from the crowd, product of a careful selection of red grapes. Lumera has a distinctive fruity and delicately floral bouquet. A wine for those who love structured and persistent rosés.



PRODUCTION AREA

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

GRAPES

Nero d'Avola, Syrah and Nocera.

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 spurred cordon 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

Harvest took place between mid-August and mid-September, in accordance with the ripening times of the different varieties in the various plots.

WINEMAKING AND AGEING

Cold maceration in a press for around 6 hours at 10 °C followed by fermentation 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.



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TASTING NOTES

Brilliant red in colour, Lumera 2025 combines fruity notes of nectarine and wild strawberries with delicate floral hints. Good structure and persistent fruity notes (23/1/2026).

AGEING POTENTIAL

To be enjoyed within 2-3 years.

DESIGNER LABELS

Lumera is an evocative name, in typical Donnafugata style. It is the woman that we love, the sublime being who transmits joy and vitality. It is the woman portrayed on the label, the wine that bears her name. Lumera is the subject of a Sicilian poem that celebrates courtly love and experiments with a form, the Dolce Stil Novo, which lays the foundations of 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".*

SERVING SUGGESTION

Pair with seafood salads, vegetable and cheese flatbreads. Try with raw shellfish or delicious club sandwiches. Serve in medium-sized wineglasses, without flaring, of good height. Uncork at the time of serving, serve at 10-12 °C.

ANALYTICAL DATA

alc 12.5% by vol., total acidity 5.7 g/l, pH 3.29.

FIRST VINTAGE

2013.