

# Sherazade 2024

## Sicilia Doc Nero d'Avola

Sherazade 2024 has a bouquet of little red fruits and spicy notes. A fragrant Nero d'Avola with soft tannins.



### PRODUCTION AREA

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

### GRAPES

Nero d'Avola.

### 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, 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

The 2024 growing season was characterised by low rainfall and higher average temperatures; the harvest began a few days early.

The quantity of grapes produced was below average; the quality was completely in line with the company's targets.

### WINEMAKING AND AGEING

Fermentation is carried out in steel with maceration on the skins at a controlled temperature. Ageing in tanks for at least 6 months and then in the bottle for at least another 6 months.

### TASTING NOTES

A brilliant ruby red colour with purple tints, on the nose Sherazade 2024 has notes of red fruits (raspberry) and plum, accompanied by delicate spicy hints. The fruity notes reappear on the palate where the freshness and smoothness of the soft tannins also come to the fore (August 27, 2025).

### AGEING POTENTIAL

At its best within 4-5 years.

### DESIGNER LABELS

Symbolic female figure and major character in "One Thousand and One Nights", with her fruity and fleshy voice, enveloped in spices, Sherazade tells the tales of this masterpiece of Middle Eastern literature. Sherazade is an intensely Mediterranean label, in classic Donnafugata style.

### FOOD PAIRINGS

To pair with fish soups, pizza or spaghetti with tomato sauce; try also with roast beef. Serve in medium-sized wineglasses; can be uncorked at the time of serving and served lightly chilled (15-16 °C).

### ANALYTICAL DATA

alc 13.5% by vol., total acidity 5.8 g/l, pH 3.43.

### FIRST VINTAGE

2006.



Donnafugata è  
certificata Sostain



Lightweight bottle produced on the  
island mainly from recycled glass