

The Contessa Entellina  
Estate

# Opera Unica 2018

## Contessa Entellina Doc Chardonnay

*It is a small, extremely valuable production, only 6,574 bottles, the result of unusual climatic conditions and the work of time. It has an organoleptic profile that you would not expect: this white wine has a broad and mature bouquet, in the mouth it is a surprisingly dry wine, with a marked acidity and a savoury finish. A wine with many components that make up a mosaic of harmony and elegance and which is enhanced when paired with food. A collector's wine.*



### PRODUCTION AREA

Southwestern Sicily, Contessa Entellina Estate.

### GRAPES

Chardonnay.

### SOILS AND CLIMATE

Altitude 140 m a.s.l.; hilly orography; clayey soils with a sub-alkaline reaction (pH 7.2) rich in nutrients and a total of 11% limestone. Mild winters; generally dry and windy summers with great temperature variations between day and night.

### VINEYARD

Counter-espalier training with spurred cordon pruning, leaving 6 to 8 buds per plant. Density of 4,500 plants per hectare, with yields of approximately 40 quintals per hectare.

### VINTAGE

The 2018 vintage was rainy, with 743 mm of rainfall compared to the average of 662 mm\*. Most of the rainfall occurred in the spring and then, around mid-August, an unusual, heavy rainfall was recorded in some of the Estate's vineyards, which recorded 138 mm of rainfall in just a few days. All this rain made it impossible to harvest the grapes in the Chardonnay vineyard bordered by the Senore stream, in Contrada Mazzaporro, a harvest that should have taken place during that same period. When the agronomists returned to the vineyard the following days, they made a singular discovery: the grapes had been affected by the noble form of botrytis cinerea, favoured by the peculiar climatic conditions of temperature and humidity. It was therefore decided to vinify those special grapes separately, to produce a surprising wine.

*\*Average rainfall calculated starting from the 2003 grape harvest and recorded in Contessa Entellina by the SIAS, Sicilian Agrometeorological Service; in this area, the rainfall data refer to the agricultural year from October 1<sup>st</sup> to September 30<sup>th</sup> of the following year.*

### HARVEST

The manual harvest, in crates, took place on the 1<sup>st</sup> and the 3<sup>rd</sup> of September.

### WINEMAKING AND AGING

Due to the richness of the grapes, fermentation took place at a temperature of 18-20 °C and lasted for 12-14 days; aging followed for 9 months in tanks and over 4 years in bottles.

### TASTING NOTES

Yellow in colour with golden and coppery reflections, it has a very peculiar and surprising organoleptic profile. To the nose, it presents an extraordinarily broad bouquet whose taste is that of ripe yellow pulp fruit, candied citrus fruits, saffron, ginger, chestnut honey, and beeswax; in the mouth, *Opera Unica* surprises and conquers as a dry wine, with a marked acidity and a savoury finish. A wine rich in extracts, of great substance, depth and persistence, with many components that ultimately make up a mosaic of harmony and elegance. (March 4<sup>th</sup>, 2024)

### AGING POTENTIAL

Given the long period of aging, *Opera Unica* is a wine that is already ready to provide great emotions. Furthermore, due to its important structure, it has considerable aging potential that can make collectors happy.

### ARTISTIC LABELS

A new label by the artist Stefano Vitale tells about *Opera Unica*'s surprising and elegant personality. The key figure is a woman mysteriously wrapped in a cloak rich in a mosaic of colours, shapes and decorations that symbolise the many organoleptic nuances of this wine. *Opera Unica* is in the glass, which she holds like a precious possession. The name recalls a small family reserve marketed 30 years ago. Now this name returns to celebrate another truly unique and inimitable wine, due to the climatic conditions from which it was born and the characteristics that distinguish it.

### FOOD PAIRING

A wine that is enhanced when paired with food. Ideal with sushi, Asian dishes with a predominantly umami flavour, mushroom-based dishes, and white meats. It is also worthwhile to try it paired with bottarga and semi-mature cheeses. To best appreciate its organoleptic richness, it should not be served too cold, but at a temperature of 12-14 °C. (54-57 °F)

### ANALYTICAL DATA

Alcohol 14% by vol., total acidity 7.2 g/l., pH: 3.75.