

Mille e una Notte 2021

Sicilia Doc Rosso

Mille e Una Notte is an icon of Donnafugata. The 2021 vintage displays a broad bouquet with fruity, spicy notes and delicate aromas from the long aging process. On the palate, it is deep and enveloping, with velvety tannins; it finishes with a gustatory persistence.



PRODUCTION AREA

South-west Sicily, Estate in the town of Contessa Entellina and other areas particularly suitable for viticulture.

GRAPES

Nero d'Avola, Petit Verdot, Syrah.

SOILS AND CLIMATE

Altitude from 200 to 400 meters a.s.l. (650-1,300 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; warm, dry, ventilated summer with significant diurnal temperature variations.

VINEYARD

VSP (Vertical Shoot Positioning) training with spurred cordon pruning, leaving 6 buds per plant. Planting density of 4.500 to 5.700 plants per hectare and yields of about 4-5 tons per hectare.

VINTAGE

The 2021 vintage recorded 615 mm of rainfall, slightly less than the average of 645 mm* for this area. The rainfall was concentrated in the winter, while the spring was dry; during this season, the delicate phases of flowering and fruit set proceeded regularly. The entire vegetative and productive cycle was accompanied by intense and careful vineyard work and thus concluded regularly. The quantity of grapes produced was in line with the estate's average. The quality fully met the company's objectives.

**Rainfall data is provided by SIAS, the Sicilian Agrometeorological Service; the data covers the period from October 1st to September 30th of the following year. The average is calculated from the 2003 harvest onward."*

HARVEST

Manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The harvest of Syrah and Nero D'Avola took place between the end of August and the first days of September, according to the ripening of different varieties in the various plots; the Petit Verdot was harvested on September 6th.

WINEMAKING AND AGING

A further selection is carried out in the cellar, thanks to a latest generation destemmer, able to discard the green and overripe berries that might still be on the clusters. Fermentation in stainless steel and maceration on the skins for 14 days at a temperature of 28-30 °C. The aging took place for 12 months in new French oak barrique. The barrique used were selected from the best *tonnellerie*, with fine and extra-fine grain and a medium-toasting level. The wine was then aged for nearly 2 years in bottle.

TASTING NOTES

Intense ruby red in color, *Mille e Una Notte* 2021 displays a broad bouquet characterised by fruity notes of black mulberries and plum, spicy notes of black pepper and liquorice; stands out for the delicate hints of mint and nuances of cocoa buns. In the mouth it is deep and with velvety tannins; It closes with gustatory persistence.

(November 27th, 2024)

AGING POTENTIAL

Over 20 years.

ARTISTIC LABELS

In the author's imagination, the palace depicted on the label is inspired by the one where Queen Maria Carolina took refuge while fleeing from Naples, and it was also the favorite residence of the writer Tomasi di Lampedusa in Santa Margherita Belice Gabriella Anca Rallo – founder of Donnafugata, with her husband Giacomo – captures the image and embeds it into the sky from *Arabian Nights*, full of stars and full of promise. A tribute to the passionate masterpiece of oriental literature, capable of telling a thousand and one stories.

FOOD PAIRING

To pair with roast and braised meat, first courses with ragù sauce and rack of lamb. Try it with tasty dishes of stewed fish. If served in large, big-bellied goblets it can be uncorked a few minutes before, otherwise a couple of hours earlier, and serve at 18 °C (64 °F).

ANALYTICAL DATA

Alc 14% by vol.; total acidity: 5.2 g/l., pH: 3.66.

FIRST VINTAGE

1995



Donnafugata is
certified Sostain