

Sedàra 2024

Sicilia Doc Rosso

Sedàra 2024 offers a fruity, balsamic, and spicy bouquet. On the palate, it is enveloping, fresh, and juicy.



PRODUCTION AREA

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

GRAPES

Nero d'Avola, Syrah, Merlot and small percentages of other varieties.

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

The 2024 vintage was characterized by low rainfall and higher average temperatures; the harvest began a few days early than the average. The volume produced was below average; the quality fully met winery goals.

WINEMAKING AND AGEING

Fermentation takes place in stainless steel with skin contact at a controlled temperature. Aged for at least 12 months in tanks and then in the bottle for a minimum of 7 months.

TASTING NOTES

Ruby red in color, Sedàra 2024 offers fruity aromas of black cherry and wild berries on the nose, accompanied by balsamic and spicy notes of black pepper. On the palate, it is enveloping, fresh, and juicy. A versatile red for food pairings (May 18, 2026).

AGEING POTENTIAL

Enjoy at its best within 4-5 years.

DESIGNER LABELS

Dedicated to the irresistible and ambitious Angelica Sedàra, played by the wonderful Claudia Cardinale in the film version of "The Leopard" directed by Luchino Visconti. The label is inspired by the Donnafugata wineries in the Municipality of Contessa Entellina.

FOOD PAIRINGS

Pair with lasagne, roast chicken, BBQs and Tex-Mex tacos. Try with lightly pan-seared tuna. Serve in medium-sized wineglasses; can be uncorked at the time of serving and served at 16-18 °C.

ANALYTICAL DATA

alc 14% by vol., total acidity 5.7 g/l, pH 3.52.

FIRST VINTAGE

1983.



Donnafugata is certified Sostain



Lightweight bottle produced on the island mainly from recycled