



Sherazade 2018

A fresh and fragrant red thanks to its red fruit bouquet and caressing tannins: the red you don't expect, also ideal for aperitif

DENOMINATION: Nero d'Avola Sicilia Doc

GRAPES: Nero d'Avola

PRODUCTION ZONE: south-west Sicily, Contessa Entellina estate and neighboring areas.

TERRAINS AND CLIMATE: altitude from 656- 1,312 ft a.s.l.; hilly orography; clay loam soils with a sub-alkaline reaction (pH 7.5 to 7.9) rich in nutritive elements and total limestone from 20 to 35%. Mild winters. Dry, breezy summers, with a wide variation between day and night-time temperatures.

VINIFICATION: in stainless steel with maceration on the skins for about 6-8 days at a temperature of 75-79°F. After malolactic fermentation, the wine fines for about 4 months in tanks and then for at least 3 months in the bottle.

FOOD & WINE: we suggest it with fish soup, pizza or classic tomato spaghetti. Excellent at 59- 61°F.

ART LABEL: Sherazade, fascinating female protagonist of the Arabian Nights has a fruity flesh voice, wrapped in a spicy drape, that tells you the fairy tale of this masterpiece of Oriental literature. An intensely Mediterranean label in lush Donnafugata style that gives you an unforgettable tasting.

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Discover Sherazade together with *Giovanni Masucci*

