

Anthilia

White - IGT Sicilia



DONNAFUGATA
SICILIA • SICILY

Curiosity

The label displays the face of a woman, mysterious and fleeting, like the Elymian civilization. Anthilia is the name, given in the Roman period, to the city of Entella on the crest of the Rocca. Anthilia is also the name of a wine that is identified with the ancient territory where it originates. It is the first wine to have been conceived at Donnafugata and it remains today a special favorite of many admirers.

Grapes: Ansonica 50%, Catarratto 50%.

Trained in the counter-espalier system and pruned in spurred cordon. Average planting density, 5,000 vines per hectare, production of about 8.5 tons per hectare (3.4 tons an acre). Terrain of medium consistency.

Alcohol level: 12.5-13% vol.

Vinification: The grapes, harvested in the first decade of September, are subjected to a soft pressing. The must is fermented at a controlled temperature and the wine fines in the bottle for a minimum period before release onto the market.

Description: The wine shows a precise personality linked with extremely sweet and elegant fruity sensations and notes of yellow peaches and plums. On the palate, sapidity and softness unite.

Food matches: Perfect if combined with lightly smoked fish, crustaceans, anchovies and introductory dishes. Excellent with tuna salad, eggplant rolls and stuffed mussels.

Three dishes: Crustaceans in guazzetto (stewed in white-wine sauce). Tortino di cozze gratinate (gratined mussels). Canocchie in salsa di peperoni e parmigiano (mantis shrimp in sweet pepper and Parmesan sauce)

Serve: In tulip-shaped goblets of medium size and height; uncork at time of serving; excellent at 9-11°C (48-52°F).

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