

# Mille e una Notte

Red  
DOC Contessa Entellina



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## Curiosity

*Queen Maria Carolina, in flight from Naples, took refuge at Santa Margherita Belice in the palace shown on the label and it was the favorite residence of author Tomasi di Lampedusa. Gabriella Anca Rallo captured the image and set it in a Mille e una Notte ("Thousand and One Nights") sky dotted with stars and rich in promise. First vintage: 1995*

**Grapes:** Nero d'Avola 90%, other native varieties 10%. Trained in the counter-espalier system and pruned in spurred cordon. Average planting density, 5,000 rootstocks per hectare; production of about 4.0 tons per hectare (1.62 tons an acre). Terrain of medium consistency.

**Alcohol level:** 13,5-14,5% vol.

**Vinification:** Harvested in September, the grapes are vinified in stainless steel at 26-30°C (79-86°F) and with skin contact of about 12 days. After malolactic fermentation the wine is placed in mostly new French-oak barriques for 15-18 months. Bottle fining of at least 12 months.

**Description:** A noble version of Nero d'Avola with a dense ruby-red color. The enthralling bouquet calls attention to mature and sweet but not cooked scents and balsamic and floral notes of violets with a light trace of tobacco at the close. A wine with a big structure and a remarkable personality.

**Food matches:** Extremely complex dishes of red meats and sauces enriched by herbs. Try the wine with cheese, roast mutton and veal and lamb chops.

**Two dishes:** Costolettine di montone impanate al timo (breaded mutton cutlets with thyme). Spalla di vitello al forno con patate e cipollotti (oven-roasted veal shoulder with potatoes and onions)

**Serve:** In large goblets, the wine can be uncorked a few minutes before serving; otherwise open the bottle two hours earlier. Excellent at 16-18°C (61-64°F).

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