

Sedàra

Red - Nero d'Avola
IGT Sicilia



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Curiosity

Bearing the family name of Angelica, played by the fascinating Claudia Cardinale in the film "Il Gattopardo" directed by Luchino Visconti, this wine impresses the taster with its solidity and gentility. The label refers to the cellars at Contessa Entellina and the land in which this native vine's roots are deeply planted.

Grapes: Nero d'Avola 100%.

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

Alcohol level: 13,5% vol.

Vinification: The grapes, harvested in September, are vinified in stainless steel with 10 days of skin contact at a temperature of 26-30°C (79-86°F). After malolactic fermentation, the wine matures for about 9 months in glass-lined cement tanks. Bottle fining for at least 3 more months follows.

Description: The ruby-red color is rounded out by lively garnet reflections. The impact on the nose is intense with sensations of tobacco, spices and mineral notes. In the mouth, the wine is balanced with fruity flavors, mainly blackberries and cherries. Persistent finish.

Food matches: Combine with introductory dishes with meat sauces, elaborate baked pasta dishes and red meats. Try the wine with lightly cooked fresh tuna

Three dishes: Tonno con polenta (tuna with cornmeal mush). Cannelloni ai pistilli di zafferano farciti al fegato grasso (pasta tubes flavored with saffron and stuffed with foie gras). "Farsu magru" the traditional meat roll stuffed with eggs, ham, cheese and herbs).

Serve: In goblets of medium size; uncorked at the time of serving; excellent at 16-18°C (61-64°F).

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