

Sedàra 2014

Sedàra 2014 offers a fragrant bouquet with evident aromas of red fruit combined with spicy notes of black pepper. A pleasant red, versatile for food pairing, perfect for every day.

Type: Red Sicilia DOC.

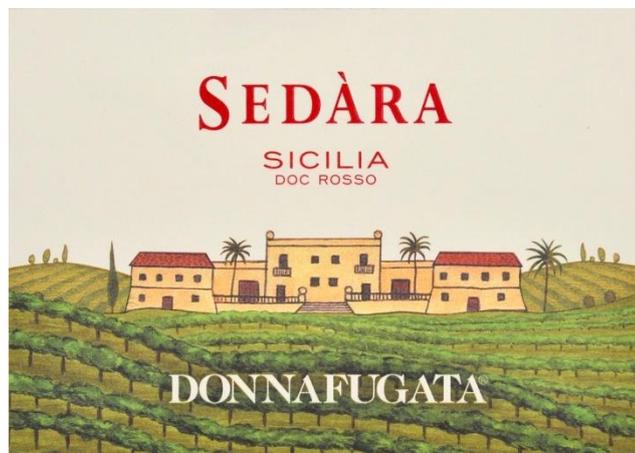
Grapes: Nero d'Avola (the primary grape) along with Cabernet Sauvignon, Merlot, Syrah and other grapes.

Production area: South-western Sicily, Contessa Entellina Estate and nearby areas.

Altitude: 200 to 600 m AMSL

Orography: hilly.

Soils: clayey with a sub-alkaline reaction (pH 7.5 to 8). Total limestone from 20 to 35%. Rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc).



VINEYARD

Training and pruning: VSP (vertical shoot positioning); cordon spur training, leaving 6 to 10 buds per plant.

Planting densities: 4,500 to 6,000 plants per hectare (1,822-2,429 an acre).

Yield per hectare: about 8.5 tons (3.4 tons an acre); about 1.6 kg per plant.

Vintage: the 2014 vintage was characterized by a fairly balanced climatic trend, marked by a relatively mild winter and a cool, rainy spring. Overall, from 1 October 2013 to 30 September 2014, 620 mm of rainfall was recorded: a slightly lower figure compared to the average of the last 10 years, with rainfall concentrated in the spring months. July and August passed without excesses of heat and with an excellent temperature range between day and night, thus favoring the production of particularly fresh and balanced wines. The harvest of the grapes destined for Sedàra began at the end of August with the Merlot and continued through the first two weeks of September, with the harvest of Syrah, Nero d'Avola and Cabernet Sauvignon.

CELLAR

Fermentation: in stainless steel with maceration on the skins for about 10 days at a temperature of 25-28 °C (77-82°F).

Aging: after malolactic fermentation, the wine fines for about nine months in cement tanks and then for almost 6 months in the bottle.

Analysis data: alcohol 13.60% ABV, total acidity 5.40 g/l, pH 3.7

TASTING NOTES

Description (20/10/2015): Sedàra 2014 offers a fragrant bouquet with pleasant red fruit aromas of cherry and plum enlivened by a spicy note of black pepper. In the mouth we find a perfect harmony between nose and palate, soft tannins. A pleasant red, versatile for food pairing, perfect for every day.

Aging potential: 4-5 years.

THE WINE EXPERIENCE

Food & Wine: serve with pasta dishes with meat sauces, elaborate baked pasta dishes and red meats. Try the wine with seared red tuna. Serve it in goblets of medium size; uncorked at the time of serving; excellent at 16-18°C (61-64°F).

Occasions: perfect for every day, we recommend it for convivial occasions, like a party with friends or a barbecue.

Art & Wine: This wine carries in its heart the concreteness and sweetness of Angelica Sedara, the charming Claudia Cardinale, protagonist of the film "The Leopard" directed by Luchino Visconti. The label refers to the cellars at Contessa Entellina and the land in which the roots of this wine are deeply planted: in the foreground the green of the vineyard, on a white background, communicates the freshness and pleasantness of this wine and its most recent evolution.