

Sherazade 2016

Collection Fresh and Fruity: wines based on autochthonous varieties, modern and that have an immediate pleasantness

Sherazade 2016 is pleasant and fragrant thanks to its red fruit bouquet and caressing tannins: the red you don't expect, also ideal for the aperitivo



DENOMINATION: Red - Nero d'Avola Sicilia DOC

GRAPE: Nero d'Avola.

PRODUCTION ZONE: South-western Sicily, Contessa Entellina Estate and nearby areas.

TERRAINS: altitude from 200 to 600 m a.m.s.l. (656- 1,312 ft); hilly orography; clay loam soils with a sub-alkaline reaction (pH 7.5 to 7.9) rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc) and total limestone from 20 to 35%.

VINEYARD: VSP (Vertical Shoot Positioning) training with spurred cordon pruning g, leaving 6 to 10 buds per plant. Planting density of about 5,000 plants per hectare, with yields of 7.5 - 8.5 tons/ha (3.0 - 3.4 tons/acres).

VINTAGE 2016: The 2016 vintage was characterized by a fairly balanced climatic trend, marked by a mild spring and a summer without excessive peaks of heat, allowing the vineyard to continue the vegetative cycle in a balanced way. Overall, from 1 October 2015 to 30 September 2016, 590 mm of rainfall was recorded, a slightly lower figure compared to seasonal averages. Careful vineyard management allowed us to bring into the winery healthy and well-ripened grapes, a premise of quality, long-lived wines.

HARVESTING: The Nero d'Avola destined for the production of Sherazade was harvested in the first ten days of September.

VINIFICATION: in stainless steel with maceration on the skins for about 6-8 days at a temperature of 24-25 °C (75-79°F). After malolactic fermentation, the wine fines for about 2 months in tanks and then for almost 3 months in the bottle.

ANALYTICAL DATA: alcohol 12.82 % vol., total acidity: 5.4 g/l., pH: 3.39

TASTING NOTES (07/06/2017): Sherazade 2016 has a brilliant ruby red color with violet reflections. The nose offers a pleasantly fruity bouquet with fragrant notes of cherry and red plum, combined with light spicy scents of black pepper. The palate is fleshy and perfectly reflects the nose, pleasantly refreshed by acidic verve. A fragrant red, soft tannins, perfect to sip from the glass.

AGING POTENTIAL: 3-4 years.

FOOD & WINE: We suggest it with fish soup, pizza or classic tomato spaghetti. Serve it in goblets of medium size; uncork at time of serving; excellent at 15 - 16°C (59- 61° F).

WHEN YOU DESIRE: To color your day. A little everyday luxury that makes every day a celebration. A discovery to share with friends. A moment of leisure and lightness.

DIALOGUE WITH ART: 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.

FIRST VINTAGE: 2006.