

Anthilia 2015



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

The most enjoyed Donnafugata wine in the world, the 2015 vintage is characterized by a fresh and fragrant bouquet with notes of fruit and Mediterranean scrub. A very versatile wine, ideal with fish and vegetarian first and second courses.

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

DENOMINATION: Sicilia Doc White

GRAPES: Catarratto, the predominant variety; the blend is complemented by other autochthonous and international varieties.

PRODUCTION ZONE: south-west Sicily, Contessa Entellina estate and neighboring 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, leaving 6 to 10 buds per plant. Density 4,500 - 6,000 plants/hectare (1,822-2,429 an acre.), with yields of about 8.5 tons/ha (3.4 tons/acres); 1.7 kg per plant.

VINTAGE 2015: Up to the end of June, the 2015 vintage was characterized by a climatic trend that was cooler and rainier than seasonal averages. Overall, from 1 October 2014 to 30 September 2015, rainfall reached 763 mm compared to the 656 average of the last 10 years. In July the maximum temperatures recorded were higher than the average values for the period which favored the ripening process of the grapes. The considerable temperature fluctuations between day and night favored the concentration of aromatic precursors in the grapes.

HARVESTING: The Catarratto - the predominant variety in the blend - was harvested during the second ten days of September.

VINIFICATION: Fermentation: in stainless steel, at a temperature of 14-16°C (57-61° F). Ageing in tanks for two months and then at least two months in bottle before release.

ANALYTICAL DATA: alcohol 12.80 % vol. - total acidity 5.6 g/l - pH 3.22

TASTING NOTES (15/01/2016): Brilliant straw yellow, Anthilia 2015 has a fresh and fragrant bouquet with fruity notes of apples, white-fleshed peaches and citrus peel, and hints of Mediterranean scrub. On the palate we find the evident fruity note again, refreshed by agreeable sapidity. It finishes with good persistence.

LONGEVITY: enjoy it over the next 3 years.

FOOD & WINE: perfect when paired with lightly smoked fish, crustaceans, anchovies and first courses, also baked. Excellent with tuna salad, aubergine rolls and stuffed mussels. Serve in glasses of medium size and height; it can be uncorked at time of serving, excellent at 9–11°C (48- 51°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: the label depicts the face of a woman, mysterious and fleeting like the Elymian civilization. Anthilia is the name given to the city of Entella on the top of the Rocca in Roman times. Today, Anthilia is the name of a wine that is identified with the ancient territory where it has its roots. It is the first wine to have been conceived at Donnafugata and still remains to this day in the hearts of many admirers.

RECENT AWARDS

92/100 points (Anthilia 2014) - James Suckling (Nov. 2015)

Oscar Quality/Price (Anthilia 2013) - BereBene Gambero Rosso 2015