

Sherazade 2015

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

Sherazade 2015 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 and yields of about 7.5 tons (3 tons an acre); about 1.4 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 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.

ANALYSIS DATA: alcohol 12.86 % ABV, total acidity 5. g/l, 4pH 3.45.

TASTING NOTES (17/06/2016): brilliant ruby red with purple hues, Sherazade 2015 is characterized by a pleasantly fruity bouquet with aromas of strawberries and blackberries, combined with flowery scents of violets. The entry on the palate is full and fleshy, with mulberry and sour cherry notes, 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.

RECENT AWARDS:

Oscar Regionale (Sherazade 2014) - *Berebene Gambero Rosso* 2016

90/100 (Sherazade 2014) *James Suckling*

FIRST VINTAGE: 2006.