

## Mille e una Notte 2014

**Collection Icon Wines:** Wine with a unique personality, icons of excellence

*Mille e una Notte 2014 is caressing and intense, characterized by an ample bouquet with fruity notes combined with balsamic and spicy scents. Donnafugata's flagship red confirms itself as an icon of style and elegance.*



**DENOMINATION:** Red – Terre Siciliane IGT.

**GRAPES:** Nero d'Avola, Petit Verdot, Syrah and other grapes.

**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 8 buds per plant. Planting density of 4,500 to 6,000 plants per hectare (1,822-2,429 an acre) and yields of about 4 tons (1.6 tons per acre); about 0.8 kg per plant

**VINTAGE 2014:** 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.

**HARVESTING:** manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The harvest of the grapes destined for Mille e una Notte began during the first decade of September with the Nero d'Avola and Syrah and concluded in the third week with the Petit Verdot.

**VINIFICATION:** A further selection is carried out in the cellar, thanks to a latest generation destemmer, able to discard the green and overripe berries that might still be on the clusters. Fermentation in stainless steel and maceration on the skins for 12 days at a temperature of 26 - 30° C (79 -86° F). Ageing for 14 months in new French oak *barriques* and then in the bottle for at least 24 months.

**ANALYSIS DATA:** alcohol 13.88 % vol., total acidity: 5.5 g/l., pH: 3.57

**TASTING NOTES (08/02/2018):** intense ruby red colored, Mille e una Notte 2014 is characterized by an ample bouquet, with fruity notes (blackberry and plum) and balsamic (liquorice) and spicy scents followed by hints of chocolate. The palate is soft and embracing, surprising with an extraordinary silky tannin. A remarkable long persistence on the finish.

**AGING POTENTIAL:** over 20 years.

**FOOD & WINE:** try with fresh pasta (e.g. pappardelle) with pork ragout, slow-cooked rack of lamb, roasts or Tournedos Rossini. If served in large, big-bellied goblets it can be uncorked a few minutes before, otherwise a couple of hours earlier. Excellent at 18°C (64°F).

**WHEN YOU DESIRE:** An exclusive and memorable experience. To distinguish yourself through your competence. To enrich your collection with inimitable and long-lived wines.

**DIALOGUE WITH ART:** The palace shown on the label is the one where Queen Maria Carolina took refuge fleeing from Naples and was the favorite house of the writer Tomasi di Lampedusa in Santa Margherita Belice. Gabriella Anca Rallo –founder of Donnafugata, with her husband Giacomo- captures the image and embeds it into the sky from "Arabian Nights", full of stars and full of promise. The strong and passionate character of this wine has inspired *maître chocolatier* Ernst Knam in his creation of the "Mille e una Notte with chili" pralines.

### RECENT AWARDS

**95/100** (Mille e una Notte 2011) –*Falstaff- sep-okt 2016*

**95/100** (Mille e una Notte 2011) -*VINOUS*

**Super Tre Stelle Blu** (Mille e una Notte 2011) -*Guida Oro I Vini di Veronelli2017*

**FIRST VINTAGE:** 1995.