

Sedàra 2017

Fresh and Original Collection: Pleasant wines with Sicilian soul.

Sedàra 2017 offers a fruity and pleasantly spicy bouquet. A glass of quality, perfect for everyday drinking.



DENOMINATION: Red Sicilia DOC

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

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

TERRAINS & CLIMATE: 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%. Mild winters with little rainfall. Warm, dry, ventilated summers. Substantial differences between day and night-time temperatures.

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 with yields of 8.0 - 9.0 tons/ha (3.2 - 3.6 tons/acres).

VINTAGE: At Contessa Entellina in the year 2017, 555 mm of rain was recorded, a figure that is slightly below the average*(661 mm) of this territory. Since rainfall was mainly concentrated in autumn and winter, during the summer months of June and July, we intervened with emergency irrigation. Thus the vineyards were able to complete the vegetation-production cycle in a regular manner. Regarding temperatures, between July and August, values were higher than seasonal averages and this resulted in the ripening of all the varieties cultivated in the area 1-2 weeks earlier than usual. In in this period of the summer, good temperature ranges between day and night have given healthy grapes with an excellent aromatic and phenolic maturation. Furthermore, there was a quantitative decrease of about 15% compared to the company average. Thanks to a careful management of agronomic practices and vinifications, the quality of the vintage is positive: the ideal phenolic ripeness given reds of great elegance. (***VINTAGE:** in Contessa Entellina we consider the period from October 1 to September 30; **RAINFALL:** average obtained from SIAS, (Sicilian Agrometeorological Service), the average is

calculated at Contessa Entellina from the harvest 2003).

HARVESTING: The harvest of the grapes destined for Sedàra began in the second half of August with Merlot and Syrah, followed by Nero D'Avola and concluded in the first week of September with Cabernet Sauvignon.

VINIFICATION: in stainless steel with maceration on the skins for about 6-8 days at a temperature of 25-28 °C (77-82°F). After malolactic fermentation, the wine fines for about 9 months in cement tanks and then for almost 7 months in the bottle.

ANALYSIS DATA: alcohol 13.55% ABV, total acidity 4.8 g/l, pH 3.57

TASTING NOTES (26/03/2019): ruby red, Sedàra 2017 offers a fruity bouquet with scents of cherry and plum combined with a light spicy note of black pepper. The palate displays good structure with suave tannins and pleasant freshness. A soft red, versatile for food pairing, perfect for every day.

AGING POTENTIAL: 4-5 years.

FOOD & WINE: serve with Lasagne, chicken cacciatora, BBQ, seared tuna, savory pie. Serve it in goblets of medium size; uncorked at the time of serving; excellent at 16-18°C (61-64°F).

WHEN YOU DESIRE TO: Brighten your day in a pleasant and original way. Spoil yourself with a daily dose of luxury. Share a discovery with friends.

DIALOGUE WITH ART: Dedicated to the irresistible and ambitious Angelica Sedàra with green eyes, the fashinatig Claudia Cardinale, protagonist of the film "Il Gattopardo" (The Leopard) directed by Luchino Visconti. The label, also in the new version, refers to the Contessa Entellina winery.

FIRST VINTAGE: 1995