

Sedàra 2018

Fresh and Original Collection: Pleasant wines with Sicilian soul.

Sedàra 2018 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: in Contessa Entellina after two little rainy years, in **2018** 743 mm of rainfall were recorded, a figure that is above the average * (667 mm) of this territory. Most of the rainfall was distributed in spring; only in some plots there have been heavy precipitations in the summer. The integrated management of agronomic practices, from pruning to thinning to the choice of different harvesting moments, inspired by an eco-sustainable viticulture, has allowed us to have healthy and well-ripened grapes. ***VINTAGE:** in Contessa Entellina we consider the period from October 1 to September 30; precipitation average calculated from the 2003 harvest and measured by SIAS, Sicilian Agrometeorological Service)

HARVESTING: The harvest of the grapes destined for Sedàra began in last decade August with Merlot and Syrah, followed by Nero D'Avola in the first days of September and concluded in the second 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 13.50% ABV, total acidity 5.64 g/l, pH 3.48

TASTING NOTES (13/01/2020): ruby red, Sedàra 2018 offers a fruity bouquet with scents of red fruits (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, roast chicken, BBQ, and tacos "tex-mex" style. 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