



Anthilia 2018

A crisp and fragrant classic Donnafugata wine with Sicilian soul

DENOMINATION: Sicilia Doc Bianco

GRAPES: Lucido (synonym for 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 AND CLIMATE: altitude from 656- 1,312 ft a.s.l.; hilly orography; clay loam soils with a sub-alkaline reaction (pH 7.5 to 7.9) rich in nutritive elements and total limestone from 20 to 35%. Mild winters. Dry, breezy summers, with a wide variation between day and night-time temperatures.

VINIFICATION: Fermentation: in stainless steel, at a temperature of 57-61° F. Ageing in tanks for 2 months and then at least 2 months in bottle before release.

FOOD & WINE: perfect when paired with lightly smoked fish, crustaceans, anchovies and first courses, also baked. Excellent with tuna or Caesar salad and spring rolls. It can be uncorked at time of serving, excellent at 48- 51°F.

ART LABEL: 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.

92
pts

JAMESSUCKLING

91
pts

vinous

Discover Anthilia together with José Rallo

