Sherazade 2018
A fresh and fragrant red thanks to its red fruit bouquet and caressing tannins: the red you don’t expect, also ideal for aperitif.

DENOMINATION: Nero d'Avola Sicilia Doc

GRAPES: Nero d'Avola

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: in stainless steel with maceration on the skins for about 6-8 days at a temperature of 75-79°F. After malolactic fermentation, the wine fines for about 4 months in tanks and then for at least 3 months in the bottle.

FOOD & WINE: we suggest it with fish soup, pizza or classic tomato spaghetti. Excellent at 59-61°F.

ART LABEL: 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.

Discover Sherazade together with Giovanni Masucci