

The Contessa Entellina Estate

# Mille e Una Notte 2020

Sicilia Doc Rosso

*Mille e una Notte 2020 presents a wide and deep bouquet characterized by notes of black fruits, fresh and delicate balsamic hints as well as pleasant notes of sweet toasting. On the palate, it is soft and enveloping, with great persistence and captivating sapidity. Donnafugata's flagship wine confirms itself as an icon of style and elegance.*



## PRODUCTION AREA

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

## GRAPES

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

## SOILS AND CLIMATE

Altitude from 200 to 400 meters a.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 8 buds per plant. Planting density of 4,500 to 6,000 plants per hectare (1,800-2,400 an acre) and yields of about 4-5 tons per hectare (1.6-2 tons an acre).

## VINTAGE

At Contessa Entellina in the heart of western Sicily, the 2020 vintage was less precipitous, with 437 mm of rain compared to the average\* of 647 mm. Much of the precipitation was in winter and spring, while the summer was quite dry. The careful management of agronomic practices, from pruning to thinning through the choice of different harvesting times, ensured that the grapes were healthy and well-ripened. \*The precipitation data are collected by SIAS, Sicilian Agrometeorological Service; the rainfall recorded from October 1st to September 30th of the following year is taken into account; the average is calculated starting from the 2003 harvest.

## HARVESTING

Manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The harvest of Syrah took place at the end of August, while the other grapes destined for the Mille e una Notte

were harvested in the first ten days of September, finishing with the Petit Verdot.

## WINEMAKING AND AGING

Fermentation in stainless steel with maceration on the skins for about 14 days at a temperature of 28-30° C. Aging for 14 months in oak and at least 26 months in bottle before release.

## TASTING NOTES

With an intense ruby red color, Mille e Una Notte 2020 presents a complex bouquet characterized by notes of blackberries and current, fresh balsamic hints, spicy scents of black pepper, and delicate nuances of sweet toasting. On the palate, it is wide with velvety tannins. It ends with notable persistence and captivating sapidity. (September 19<sup>th</sup>, 2023)

## AGING POTENTIAL

Over 20 years.

## ARTISTIC LABELS

The palace shown on the label is the one where Queen Maria Carolina took refuge after 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. A tribute to the passionate masterpiece of oriental literature, capable of telling a thousand and one stories.

## FOOD PAIRING

Excellent with roast and braised meat, first courses with ragù sauce and rack of lamb. Try it with tasty dishes of stewed fish. 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).

## ANALYTICAL DATA

Alcohol 13.48 % vol., total acidity 5.4 g/l, pH 3.69.

## FIRST VINTAGE

1995.

**DONNAFUGATA®**

Vineyards and cellars  
Contessa Entellina / Etna / Marsala / Pantelleria / Vittoria

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