

Anthilia 2024

Sicilia Doc Bianco

The classic Donnafugata wine appreciated worldwide, it is characterized by a fresh and fragrant bouquet. A very versatile wine, ideal with fish and vegetarian first and second courses. Sustainability and circular economy: Anthilia is bottled in a lightweight bottle (only 410 g), produced in Sicily from 90% recycled glass.



PRODUCTION AREA

South-west Sicily, Contessa Entellina estate and neighboring areas.

GRAPES

Lucido (synonym for Catarratto), the predominant variety; the blend is complemented by other autochthonous and international varieties.

SOILS AND CLIMATE

Altitude from 200 to 600 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 with significant temperature variations between day and night-time.

VINEYARD

VSP (Vertical Shoot Positioning) training with Guyot and spurred cordon pruning, leaving 6 to 10 buds per plant. Plant density of 4,500 - 6,000 plants per hectare, with yields of 80-90 quintals per hectare.

VINTAGE

In Contessa Entellina, the 2024 growing season was dry, with 409 mm of rainfall compared to the average of 651 mm, and higher-than-average temperatures. Between June and August, thanks to the water reserves in the estate's basins, emergency irrigation was carried out in many of the estate's vineyards, supporting the development of the vegetative and productive cycle. Special attention was given to agrometeorological monitoring to support the agronomic decisions aptodated. The yield was lower than the estate's average, but the quality fully met the company's objectives.

**Rainfall data is collected by SIAS, the Sicilian Agro-Meteorological Service; the rainfall recorded from October 1 to September 30 of the following year is considered; the average is calculated from the 2003 harvest.*

HARVEST

The harvest took place between August and the first days of September, according to the ripening of the different varieties in the various plots.

WINEMAKING AND AGING

Fermentation in stainless steel, at a temperature of 14-16°C (57-61°F). Aging in tanks for at least two months and then at least two months in bottle before release.

TASTING NOTES

Anthilia 2024 has a yellow straw color. The nose offers a fresh and fragrant bouquet with notes of white pulp fruit and zest of citrus combined with delicate hints of wild - flowers. In the mouth the fruity notes are enhanced by a pronounced freshness and pleasant sapidity. (November 27th, 2024)

AGING POTENTIAL

Enjoy it over the next 3 years.

ARTISTIC LABELS

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.

FOOD PAIRING

Perfect when paired with raw fish, fried fish and vegetable pie; excellent with fresh cheeses and white meat. Serve in glasses of medium size and height; it can be uncorked at the time of serving, excellent at 9-11°C (48-51°F).

ANALYTIC DATE

Alcohol 12.5% by vol, total acidity 6,1 g/l, pH 3,25.

FIRST VINTAGE

1983