

Mille e una Notte 2021

Sicilia Doc Rosso

SPECIAL EDITION FOR THE SERIES
The **LEOPARD**
NETFLIX

Mille e una Notte is an icon of Donnafugata. The 2021 vintage is a Special Edition that blends Donnafugata's bold creativity with a timeless tale: the Netflix series The Leopard. It invites you to embark on an imaginative journey to uncover Sicily's most enchanting facets.



PRODUCTION AREA

South-west Sicily, in the estate in the town of Contessa Entellina and in other areas particularly suitable for viticulture.

GRAPES

Nero d'Avola, Petit Verdot, Syrah.

SOILS AND CLIMATE

Altitude from 200 to 400 meters a.s.l. (650-1,300 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; warm, dry, ventilated summer with significant diurnal temperature variations.

VINEYARD

VSP (Vertical Shoot Positioning) training with spurred cordon pruning, leaving 6 buds per plant. Planting density of 4.500 to 5.700 plants per hectare and yields of about 4-5 tons per hectare.

VINTAGE

The 2021 vintage recorded 615 mm of rainfall, slightly less than the average of 645 mm* for this area. The rainfall was concentrated in the winter, while the spring was dry; during this season, the delicate phases of flowering and fruit set proceeded regularly. The entire vegetative and productive cycle was accompanied by intense and careful vineyard work and thus concluded regularly. The quantity of grapes produced was in line with the estate's average. The quality fully met the company's objectives.

**Rainfall data is provided by SIAS, the Sicilian Agrometeorological Service; the data covers the period from October 1st to September 30th of the following year. The average is calculated from the 2003 harvest onward."*

HARVEST

Manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The harvest of Syrah and Nero D'Avola took place between the end of August and the first days of September, according to the ripening of different varieties in the various plots; the Peit Verdot was harvested on September 6th.

WINEMAKING AND AGING

A further selection is carried out in the cellar, thanks to the latest generation destemmer, able to discard the green and overripe berries that might still be on the clusters.

Fermentation in stainless steel and maceration on the skins for 14 days at a temperature of 28-30 °C. The aging took place for 12 months in new French oak barriques. The barriques used were selected from the best *tonnellerie*, with fine and extra-fine grain and a medium-toasting level. The wine was then aged for nearly 2 years in bottle.

TASTING NOTES

Intense ruby red in colour, *Mille e Una Notte* 2021 presents a broad bouquet characterized by fruity notes of black mulberries and plum, spicy notes of black pepper and liquorice; it stands out for the delicate hints of mint, and nuances of cocoa buns. In the mouth it is deep and with velvety tannins; It closes with gustatory persistence.

(November 27th, 2024)

AGING POTENTIAL

Over 20 years.

ARTISTIC LABELS

A significant new chapter in Donnafugata's "Art and Wine" dialogue: the *Mille e una Notte* 2021 Special Edition is dedicated to the timeless story told in the Netflix series *The Leopard*. Inspired by Tomasi di Lampedusa's masterpiece, the series features Donnafugata as the name of the protagonist's estate. Naturally, Donnafugata was the wine chosen by Netflix to honour this epic narrative, set in the heart of western Sicily, where our vineyards are located and where *Mille e una Notte* is produced. The iconic *Mille e una Notte* packaging has been enriched with an exquisite label, featuring baroque-inspired designs that reflect the elegance and style portrayed in the series.

FOOD PAIRING

To pair 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. To be served at 18 °C (64 °F). A tasting experience that bridges tradition and modernity, equally perfect when enjoyed with a book, some music, or your favorite tv series.

ANALYTICAL DATA

Alc 14% by vol.; total acidity: 5,2 g/l., pH: 3,66.

FIRST VINTAGE

1995

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Donnafugata is certified Sustain