

Sedàra 2023

Sicilia Doc Rosso

Sedàra 2023 has a fruity and spicy bouquet. It is structured, refreshing and juicy.



PRODUCTION AREA

Southwestern Sicily, on the Estate of the Municipality of Contessa Entellina and in other particularly suitable areas.

GRAPES

Nero d'Avola, Syrah, Merlot and small percentages of other varieties.

SOILS AND CLIMATE

Prevalence of soils with altitude of 200 to 400 metres a.s.l., hilly orography and clay loam soils. Mild winters, dry and breezy summers with strong temperature variations between night and day.

VINEYARD

VSP (Vertical Shoot Positioning) training with spurred cordon pruning, and other traditional training methods suitable for producing quality grapes.

VINTAGE

After quite a dry winter, the heavy rainfall in May guaranteed an excellent water supply to the soil, enabling the vineyard to cope with the high temperatures that lasted for about ten days in July. 2023 was a challenging growing season: thanks to careful agronomic management, the vegetative production cycle nonetheless concluded regularly, producing fully ripe grapes. The quality of the vintage met the company's targets.

WINEMAKING AND AGEING

Fermentation is carried out in steel with maceration on the skins at a controlled temperature. Ageing in tanks for around 18 months and then in the bottle for at least 6 months.

TASTING NOTES

Ruby red in colour, on the nose Sedàra 2023 has fruity notes of sour cherry and plum and spicy hints of black pepper. In the mouth it is structured, refreshing and juicy. A versatile red in terms of its pairings (August 26, 2025).

AGEING POTENTIAL

Enjoy at its best within 4-5 years.

DESIGNER LABELS

Dedicated to the irresistible and ambitious Angelica Sedàra, played by the wonderful Claudia Cardinale in the film version of "The Leopard" directed by Luchino Visconti. The label is inspired by the Donnafugata wineries in the Municipality of Contessa Entellina.

FOOD PAIRINGS

Pair with lasagne, roast chicken, BBQs and Tex-Mex tacos. Try with lightly pan-seared tuna. Serve in medium-sized wineglasses; can be uncorked at the time of serving and served at 16-18 °C.

ANALYTICAL DATA

alc 14% by vol., total acidity 5.5 g/l, pH 3.56.

FIRST VINTAGE

1983.



Donnafugata è
certificata Sostain



Lightweight bottle produced on the
island mainly from recycled glass