

The Contessa Entellina  
Estate

# Sherazade 2021

## Sicilia Doc Nero d'Avola

*Sherazade 2021 features a red fruit bouquet accompanied by delicate spicy hints and floral notes. A pleasant and fragrant Nero D'Avola with caressing tannins: the red you wouldn't expect, also ideal for the aperitif.*



### PRODUCTION AREA

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

### GRAPES

Nero d'Avola.

### SOILS AND CLIMATE

Altitude from 200 to 400 m a.m.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 10 buds per plant. Planting density of about 5,000 plants per hectare, with yields of 7.5-8.5 tons/ha (3.0-3.4 tons/acres).

### 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 to the choice of different harvesting times, ensured that the grapes were healthy and well ripened. The 2020 vintage brought to life wines of good aromatic intensity and excellent acid structure.

*\* The precipitation data are collected by SIAS, Sicilian Agrometeorological Service; the rainfall recorded from October 1<sup>st</sup> to September 30<sup>th</sup> of the following year is taken into account; the average is calculated starting from the 2003 harvest.*

### HARVEST

The Nero d'Avola, destined to produce *Sherazade*, was harvested between the half of the month of August and the first week of September.

### WINEMAKING AND AGING

In stainless steel with maceration on the skins for about 6-8 days at a temperature of 24-25°C (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.

### TASTING NOTES

With bright ruby red color with violet reflections, *Sherazade* 2021 presents a fruity bouquet with hints of plum and cherry flanked by delicate spicy notes (black pepper) and balsamic hints. On the palate the fruity notes return smoothly, a red of great softness and excellent freshness. The caressing tannin completes this fragrant and pleasant wine. (June 30<sup>th</sup>, 2021)

### AGING POTENTIAL

3-4 years.

### ARTISTIC LABELS

*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.

### FOOD PAIRING

We suggest it with fish soup, pizza or classic tomato spaghetti. Serve it in goblets of medium size; uncork at time of serving; excellent at 15-16°C (59-61°F).

### ANALYTICAL DATA

Alcohol 13.73% vol, total acidity: 5.9 g/l, pH: 3.38.

### FIRST VINTAGE

2006.