



DONNAFUGATA®

Nero d'Avola according to Donnafugata

Sherazade, Sedàra and Mille e una Notte: the company's three reds that authentically interpret the main vine variety of Sicilian winemaking.

Nero d'Avola is the most important and widespread autochthonous red grape variety in Sicily: a noble vine, with great personality at Donnafugata, at the Contessa Entellina estate it is cultivated in 4 different districts that differ in soil, altitude and exposure. From a deep understanding of the interaction between these factors and the Nero d'Avola, combined with skillful vineyard management and winemaking, Sherazade, Sedàra and Mille e una Notte were born, the three red wines of Donnafugata that interpret this variety in an eclectic and authentic way: wines that are very different from one another, but which nevertheless bear the unmistakable imprint of the vine variety and territory.

Sherazade (a single variety Nero d' Avola): Fresh and fruity interpretation of Nero d'Avola, which enhances the varietal aromas of red fruit (black currants, sour cherries and wild berries) with the balsamic notes. This wine is produced from grapes from younger vines, with yields of, vinified with pumping over method and fermented at a lower temperature (24°-25°C for 8 days). The aging takes place in stainless steel for 3 months, to best preserve the fragrance of the fruit. The result is a ruby red wine, with a caressing structure, that can be also be drunk slightly chilled (15°C): a perfect wine as an aperitif, or for an informal dinner with friends that goes well with pasta dishes with tomato sauce, baked fish, cold meats and mild cheeses, try it with pizza as well.

Sedàra (Nero d' Avola, the predominant grape variety, blended with a selection of other grapes): A red with intriguing depth on the nose and palate, good structure and persistence. The nose expresses intense aromas of red fruit on a background of spices and mineral notes. Sedàra is produced from a selection of grapes that are characterized by good balance between fruit and structure: these are then vinified with a pumping over system that, combined with proper management of the temperature during fermentation (24°-25°C for 10 days), allows a gentle extraction of tannins, preserving the varietal aromas. Aging for 9 months in cement vats then follows, which allows the tannin to refine, without affecting the primary aromas of the wine. The result is a pleasant red, a fresh and persistent palate, with soft tannins: a versatile wine with food, enjoyable throughout the meal. Perfect for every day, we also recommend it for social occasions, such as a party with friends or a barbecue, it is ideal with first courses with meat sauces, elaborate baked pasta dishes and red meats.

Mille e una Notte (Nero d'Avola and small quantities of other varieties): Noble expression of Nero d'Avola, Donnafugata's flagship red wine, produced from the company's best grapes, coming from older vineyard with a yield per hectare that does not exceed 5.0 tons: grapes that best synthesize the full potential of Nero d' Avola, rich in fruit and structure. Vinified in tanks with a punching down pistons system and fermented at a higher temperature (26-30°C for about 12 days), for an extraction of the finest grape components. The long aging that follows (16 months in French oak barriques and more than 2 years in the bottle) gives rise to a red with great structure and complexity, intense and elegant, with an enticing bouquet where the fruity aromas, sweet and ripe, join with balsamic notes of tobacco and cocoa. A wine with a long life, suitable for more elegant and formal occasions: it matches perfectly with elaborate dishes of red meat, pork and lamb. Try it with tasty fish dishes as well, or with extra dark chocolate with chili.