

The Contessa Entellina  
Estate

# Mille e una Notte 2020

## Sicilia Doc Rosso

*Mille e una Notte 2020 presents a wide and deep bouquet characterized by notes of black fruits, fresh and delicate balsamic hints as well as pleasant notes of sweet toasting. On the palate, it is soft and enveloping, with great persistence and captivating sapidity. Donnafugata's flagship wine confirms itself as an icon of style and elegance.*



### PRODUCTION AREA

Southwestern Sicily, Contessa Entellina Estate, and nearby areas.

### GRAPES

Nero d'Avola, Petit Verdot, Syrah and other grapes.

### 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 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 8 buds per plant. Planting density of 4,500 to 6,000 plants per hectare (1,800-2,400 an acre) and yields of about 4-5 tons per hectare (1.6-2 tons an acre).

### 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 the choice of different harvesting times, ensured that the grapes were healthy and well-ripened. *\*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

Manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The harvest of Syrah took place at the end of August, while the other grapes destined for the Mille e una Notte were harvested in the first days of September, finishing with the Petit Verdot on September 11.

### WINEMAKING AND AGING

A further selection is carried out in the cellar, thanks to a 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 12 days at a temperature of 28-30 °C.

Aging for 14 months in new french oak barriques. The barriques used are selected from the best tonnellerie on the basis of the origin of the oak, the fine and extra-fine grain and the type of toasting, mainly medium intensity. The wine is then aged for almost 2 years in the bottle.

### TASTING NOTES

Intense ruby red in colour, *Mille e Una Notte 2020* presents a broad bouquet characterised by fruity notes of blackberries and black mulberries, fresh balsamic hints of liquorice, spicy notes and delicate nuances of sweet toasting. In the mouth it is deep and with velvety tannins. It closes with a remarkable taste persistence and seductive savouriness. (February 27<sup>th</sup>, 2024)

### AGING POTENTIAL

Over 20 years.

### ARTISTIC LABELS

In the author's imagination, the palace illustrated on the label is inspired by the one where Queen Maria Carolina took refuge while fleeing from Naples and was the favorite house of the writer Tomasi di Lampedusa in Santa Margherita Belice. Gabriella Anca Rallo – founder of Donnafugata together with her husband Giacomo – captures its image and embeds it into the sky from “The Arabian Nights”, full of stars and full of promises. A tribute to the passionate masterpiece of oriental literature, capable of telling a thousand and one fairy tales.

### FOOD PAIRING

Excellent 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. Excellent at 18 °C (64 °F).

### ANALYTICAL DATA

Alcohol 13.45 % vol., total acidity: 5.4g/l, pH: 3.69.

### FIRST VINTAGE

1995.